

ANNO *B* 1916

BACKSBERG
ESTATE CELLARS

PUMPHOUSE SHIRAZ 2010

BACKSBERG > BLACK LABEL RANGE



ORIGIN

Coastal

CLIMATE

Mediterranean

SOIL TYPE

Clay loam, med-high yield, 300-330m North and North East elevation

VITICULTURE

8-18 year old vineyards, yield 7-12t/ha

VINIFICATION

Soft-skinned Shiraz is fermented warm for 5-6 days. It is then pressed to finish fermentation in oak barrels. Aging occurs in small French and American oak barrels for 12 – 18 months.

BLEND

100% Shiraz – oaked for 18mnths

AGEING POTENTIAL

7 – 10 years

WINEMAKER

Alicia Rechner

ANALYSIS

R/S (g/l): 3.1 pH: 3.72
TA: 5.9 Alc % (vol): 14.20

TASTING NOTE

Black berry, raspberry and rich mocha aromas, combined with oak-derived anise and vanilla tones, make this a beautifully complex wine. The palate has great depth due to both layers of fruit flavours and finely integrated oak and fruit tannins.

FOOD PAIRING

Savoury dishes such as roasted game and winter stews match this dark, brooding wine.

