

BACKSBERG

SUSTAINABLY FARMED

KOSHER RANGE | KIDDUSH

sweet red

2018

ORIGIN: Paarl

CLIMATE: Mediterranean

VITICULTURE:

Hedged VSP vines - planted in dark, rich soils of Oakleaf and weathered granite - provide optimal conditions for this truly South African grape variety.

VINIFICATION:

Ripe fruit is fermented to dryness and sweetened to yield an intensely sweet wine. This wine has been pasteurized and prepared by the Cape Town Beth Din. It is Mevushal and Kosher for Passover.

BLEND: Shiraz

AGEING POTENTIAL: Best enjoyed within 2 to 20 years

Alc 14% RS 100 g/l pH 3.5 TA 6.0 g/l

TASTING NOTE:

Raspberry, mulberry and red plum aromas, combined with succulent fruit flavours and sharp sweetness, ensure an interesting drinking experience.

PAIRING SUGGESTION:

A sacramental wine but enjoyable on any occasion.

Backsberg's Kosher range celebrates the Lithuanian Jewish roots of the Back family. Made under the auspices of the Cape Town Beth Din and the OU of the United States, this wine is Mevushal and Kosher for Passover.

