

ANNO *B* 1916

**BACKSBERG**  
ESTATE CELLARS

## PUMPHOUSE SHIRAZ 2011

BACKSBERG > BLACK LABEL RANGE



### ORIGIN

Coastal

### CLIMATE

Mediterranean

### SOIL TYPE

Simonsberg slopes of weathered granite and clay loam soils.

### VITICULTURE

open-

Lyre system vines with sun-worshipping, armed vines ensure maximum ripeness.

### VINIFICATION

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

### BLEND

100% Shiraz – oak-aged for 18 months

### AGEING POTENTIAL

10-15 years

### ANALYSIS

R/S (g/l): 3.0    pH: 4.03  
TA: 5.2            Alc: 13.91%

### TASTING NOTE

Blackberry, raspberry and rich mocha aromas are interlaced with subtle aniseed and vanilla tones. The use of both French and American oak creates layers of flavours, with the latter contributing sweeter vanilla characters that fill the midpalate. The palate has great weight and depth due to layers of fruit tannins, oak combinations and sheer flavour intensity.

### FOOD PAIRING

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

