

ANNO *B* 1916

**BACKSBERG**  
ESTATE CELLARS

## KOSHER PINOTAGE 2015

BACKSBERG > KOSHER RANGE



### ORIGIN

Paarl

### CLIMATE

Mediterranean

### SOIL TYPE

Sandy clay, med-low yield, 165m West-South West elevation

### VITICULTURE

16 year old vineyards, yield  $\pm$  12t/ha

### VINIFICATION

Fermented on the skins for 4 days, pressed, pasteurized and bottled early. This wine is prepared under supervision of the Cape Town Beth Din, making it Mevushal / Kosher for passover.

### BLEND

87% Pinotage , 13% Durif

### AGEING POTENTIAL

2 – 3 years

### ANALYSIS

R/S (g/l): 2.5    pH: 3.4  
TA: 5.8            Alc % (vol): 13.53

### TASTING NOTE

Blackberry, fruitcake and boiled sweets. A juicy mouth-feel with supple, sweet tannins.

### FOOD PAIRING

Compliments spicy, flavourful meat dishes.

