

ANNO *B* 1916

**BACKSBERG**  
ESTATE CELLARS

## PINNEAU NV

BACKSBERG > FORTIFIED RANGE



### ORIGIN

Paarl

### CLIMATE

Mediterranean

### SOIL TYPE

Sandy clay, med yield, 225m North East elevation

### VITICULTURE

8 year old trellised vineyards  
Yield: 9t/h. Hand-picked at optimal ripeness at 24° Balling.

### VINIFICATION

The juice of ripe Chenin blanc grapes is fortified with Backsberg Brandy. No fermentation takes place. Therefore, all the natural grape sugar remains and the alcohol comes from the brandy alone. The wine is matured in barrels for one year before bottling.

### BLEND

100% Chenin Blanc

### AGEING POTENTIAL

2 – 20 years

### ANALYSIS

R/S (g/l): 180.8                      pH: 3.77  
TA: 3.8                                  Alc % (vol): 18.12

### TASTING NOTE

Pure raisin and oak spices, the wine is delightfully sweet.

### FOOD PAIRING

As an apéritif before or after dinner. Serve with very spicy food and sweet desserts.

