

## **FAMILY RESERVE RED 2014**

BACKSBERG > FAMILY RESERVE RANGE

ORIGIN

**CLIMATE** 

**BLEND** 

**VINIFICATION** 

**AGEING POTENTIAL** 

**ANALYSIS** 

**TASTING NOTE** 

**Paarl** 

Mediterranean

50% Cab, 30% Malbec, 20% Melot

This wine is fermented and aged for 12 months in new oak. Thereafter, a selection of the best barrels is made. These are blended and barrel-aged for a further 6 months. This wine is produced only in exceptional years and rarely exceeds 15 barrels.

15-20 years

R/S (g/l): 3.4 pH: 3.53 TA: 5.6 Alc: 14.39%

High density vineyards produce grapes with concentrated flavours of black forest berries infused with spice and vanilla. Extended skin contact and ageing in small French barriques have contributed complexity with cedar and vanilla characters.

This blend matches classic evening meals such as roast beef or lamb. A connoisseur's wine for special occasions.



FAMILY RESERVE

