

ANNO *B* 1916

BACKSBERG
ESTATE CELLARS

ROSE 2015

BACKSBERG > PREMIUM RANGE



ORIGIN

Paarl

CLIMATE

Mediterranean

BLEND

Grenache 50%, Shiraz 30% and Carignan 20%

VINIFICATION

The fruit is cool-picked and treated like a white wine. Color and primary fruit flavours are extracted from the skins of these red grapes. They are cool-fermented in tank until 26g/l of natural grape sugar remains. The resulting wine therefore has a low alcohol and is naturally sweet.

AGEING POTENTIAL

Best enjoyed within 2 years.

ANALYSIS

R/S : 26 pH: 3.2
TA: 6.4 Alc: 12%

TASTING NOTE

Bold flavours of roses, strawberry and cherry are carried through from nose to palate. The balance between sweet fruit and refreshing acidity is seamless. A wine with elegance, feminine characters and great ease.

FOOD PAIRING

Enjoy chilled with cheese, cold meats, poultry and pasta; or just solo.

