

ANNO *B* 1916

BACKSBERG
ESTATE CELLARS

SPECIAL LATE HARVEST 2015

BACKSBERG > FORTIFIED & SWEET WINES



ORIGIN

Paarl

CLIMATE

Mediterranean

SOIL TYPE

Gewurztraminer from ridged sandy clay, med-low yield, 196m altitude

VINIFICATION

Very ripe harvested Gewurztraminer grapes are gently pressed and fermented until 12% alcohol. Natural grape sugar remains in the wine.

BLEND

Gewürztraminer 100%

AGING POTENTIAL

10 – 20 years

ANALYSIS

R/S (g/l): 69.7 pH: 3.57
TA: 4.5 Alc: 12.5

TASTING NOTE

Litchi, honeysuckle and rose petal combine in a profusion of intense aromas. The wine retains its sweet, natural sugars, providing a lasting richness on the finish.

FOOD PAIRING

Serve ice cold before, during or after a meal. Perfectly compliments very spicy dishes.

