

ANNO *B* 1916

**BACKSBERG**  
ESTATE CELLARS

## KOSHER MERLOT 2016

BACKSBERG > KOSHER RANGE



### ORIGIN

Paarl

### CLIMATE

Mediterranean

### SOIL TYPE

Clay loam, med-high yield, 280m north elevation

### VITICULTURE

2-12 year old vineyards

### VINIFICATION

A fermentation of 5-6 days with no maturation in oak creates a very fruit-forward Merlot. Pasteurized and prepared under supervision of the Cape Town Beth Din, this wine is Mevushal/Kosher for passover.

### BLEND

95% Merlot, 5% Durif

### AGEING POTENTIAL

5-7 years

### ANALYSIS

R/S (g/l): 3.6      pH: 3.54  
TA: 5.7              Alc : 13.9%

### TASTING NOTE

This wine displays aromas of raspberry and red plums, succulent sweet fruit flavours and finely integrated tannins.

### FOOD PAIRING

This sweet, fruity style is lovely on its own as well as an ideal accompaniment to a variety of lamb dishes.

