

ANNO *B* 1916

BACKSBERG
ESTATE CELLARS

PINOTAGE 2015

BACKSBERG > PREMIUM RANGE



ORIGIN

Coastal

CLIMATE

Mediterranean

VITICULTURE

Older vines on sandy, clay soils. A combination of Paarl and Wellington fruit.

VINIFICATION

Due to its thick and tannic skin, colour is extracted from the Pinotage grapes within the first couple of days of fermentation. Early pressed, immediate oaking and bottled 12 months later, this Pinotage is true to its varietal fruit character.

BLEND

90% Pinotage, 10% other (grenache, shiraz, zinfandel)

AGEING POTENTIAL

5-7 years

ANALYSIS

R/S (g/l): 2.4 pH: 3.58
TA: 4\5.5 Alc: 14.33%

TASTING NOTE

Ripe cherry, coffee bean and sweet strawberry flavours are complimented by subtle undertones of dried herbs. This Pinotage has a juicy mouth-feel with supple, sweet tannins.

FOOD PAIRING

The fruity style of this wine makes it lovely on its own as well as an ideal accompaniment to lamb, spicy food and Italian dishes.

