

FAMILY RESERVE RED 2015

BACKSBERG > FAMILY RESERVE RANGE

OHEG ESTATE

FAMILY RESERVE

ORIGIN

CLIMATE

BLEND

VINIFICATION

AGEING POTENTIAL

ANALYSIS

TASTING NOTE

FOOD PAIRING

Paarl

Mediterranean

50% Cab, 30% Malbec, 20% Merlot

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): 3.2 pH: 3.47 TA: 6.3 Alc: 14.61

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.





