

ANNO *B* 1916

**BACKSBERG**  
ESTATE CELLARS

## KLEIN BABYLONSTOREN 2014

BACKSBERG > BLACK LABEL RANGE

### ORIGIN

Paarl

### CLIMATE

Mediterranean

### VITICULTURE

Simonsberg slopes of weathered granite and clay loam soils.

### VINIFICATION

The smallest, waxiest berries are selected for this Bordeaux blend. Cultivars are fermented individually and remain on the skins well after fermentation is complete. This post-fermentative maceration adds layer upon layer of tannin structure and contributes a roundness and silky texture. The cultivars are then blended shortly before pressing. The wine is aged in oak barrels for 12 -18 months.

### BLEND

Cabernet Sauvignon 53%, Merlot 33%,  
Petit Verdot 14%.

### AGEING POTENTIAL

10-20 years

### ANALYSIS

R/S (g/l): 2.9    pH: 3.59  
TA: 6.0            Alc: 14.27%

### TASTING NOTE

Violets, cassis and dried herb aromas form a complex bouquet, hinting at the palate's awaiting intensity. Ripe blackberry flavours are prominent on the firmly structured palate of fine, fruit tannins. Subtle oak derived characters of cinnamon and vanilla are also evident.

### FOOD PAIRING

This blend matches classic and special occasion meals such as roast beef and lamb. Makes a worthy gift.

