

ANNO *B* 1916

BACKSBERG
ESTATE CELLARS

MERLOT 2015

BACKSBERG > PREMIUM RANGE



ORIGIN

Paarl

CLIMATE

Mediterranean

SOIL TYPE

Simonsberg vineyards with weathered granite and clay loam soils.

VITICULTURE

5-15 year old vineyards, yield 7-12t/ha

VINIFICATION

Long skin fermentation with lots of aeration is followed by oak maturation for 12 – 18 months in 225ℓ oak barrels.

BLEND

100% Merlot – oak matured

AGEING POTENTIAL

7-15 years

ANALYSIS

R/S (g/l): 2.6 pH: 3.44
TA: 5.5 Alc % (vol): 14.31

TASTING NOTE

A mid-palate of sweet raspberry and red plums is complemented by chocolate flavours from careful oak aging. This wine is beautifully smooth with fine, mouth-filling tannins.

FOOD PAIRING

Pairs well with duck, lamb, sirloin steak and pastas, as well as being a delicious partner to chocolate and mint desserts.

