

ANNO *B* 1916

**BACKSBERG**  
ESTATE CELLARS

## CAPE RUBY NV

BACKSBERG > FORTIFIED RANGE



### ORIGIN

Paarl

### CLIMATE

Mediterranean

### SOIL TYPE

Clay loam, high yield, 215m North-North East elevation

### VITICULTURE

11 year old vineyards

### VINIFICATION

Very ripe fruit is selected. Fermentation is stopped mid-way, at the desired sugar level, by fortification with Backsberg Brandy. It is aged for 2-3 years in small French oak barrels.

### BLEND

Tinta Barocca 66%, Shiraz 34%

### AGEING POTENTIAL

20– 30 years +

### ANALYSIS

R/S (g/l): 80.6      pH: 3.91  
TA: 4.9              Alc: 16.73%

### TASTING NOTE

Fruit cake and raisin with notes of cherry drenched in Brandy. Old spice and leather characters, from aging in old oak barrels, linger on the finish.

### FOOD PAIRING

A lovely apéritif before or after dinner. Also compliments very spicy meals or sweet desserts. The perfect night cap.

