

ANNO *B* 1916

BACKSBERG
ESTATE CELLARS

KOSHER PINOTAGE 2016

BACKSBERG > KOSHER RANGE



ORIGIN

Paarl

CLIMATE

Mediterranean

SOIL TYPE

Sandy clay, med-low yield, 165m West-South West elevation

VITICULTURE

16 year old vineyards, yield \pm 12t/ha

VINIFICATION

Fermented on the skins for 4 days, pressed, pasteurized and bottled early. This wine is prepared under supervision of the Cape Town Beth Din, making it Mevushal / Kosher for passover.

BLEND

Pinotage

AGEING POTENTIAL

2 – 3 years

ANALYSIS

R/S (g/l): 3.7 pH: 3.68
TA: 5.2 Alc % (vol): 14.27

TASTING NOTE

Blackberry, fruitcake and boiled sweets. A juicy mouth-feel with supple, sweet tannins.

FOOD PAIRING

Compliments spicy, flavourful meat dishes.

