

ANNO *B* 1916

BACKSBERG
ESTATE CELLARS

PINNEAU NV

BACKSBERG > FORTIFIED RANGE



ORIGIN

Paarl

CLIMATE

Mediterranean

SOIL TYPE

Sandy clay, med yield, 225m North East elevation

VITICULTURE

8 year old trellised vineyards
Yield: 9t/h. Hand-picked at optimal ripeness at 24° Balling.

VINIFICATION

The juice of ripe Chenin blanc grapes is fortified with Backsberg Brandy. No fermentation takes place. Therefore, all the natural grape sugar remains and the alcohol comes from the brandy alone. The wine is matured in barrels before bottling.

BLEND

75% Chenin Blanc, 25% Brandy

AGEING POTENTIAL

2 – 20 years

ANALYSIS

R/S (g/l): 156 pH: 3.7
TA: 3.6 Alc % (vol): 19.01

TASTING NOTE

Pure raisin and oak spices, the wine is delightfully sweet.

FOOD PAIRING

As an apéritif before or after dinner. Serve with very spicy food and sweet desserts. Or drink with soda water as a refreshing breezer.

