

BACKSBERG

SUSTAINABLY FARMED

PREMIUM RANGE | MERLOT

2017

ORIGIN: Paarl

CLIMATE: Mediterranean

VITICULTURE:

Sun worshipping, open armed lyre trellised vines, ensure maximum fruit ripeness. Oakleaf and weathered granite soils ensure these vines are planted in soils rich in organic matter.

VINIFICATION:

A long skin fermentation with lots of aeration is followed by oak maturation for 12 to 18 months in 225l French oak barrels.

BLEND: Merlot

AGEING POTENTIAL:

7 to 15 years

Alc 14.1% RS 3.6 g/l pH 3.5 TA 5.7 g/l

TASTING NOTE:

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



PAIRING SUGGESTION:

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

AWARDS: Gold - Ultra Value Wine Challenge and Michelangelo Awards

