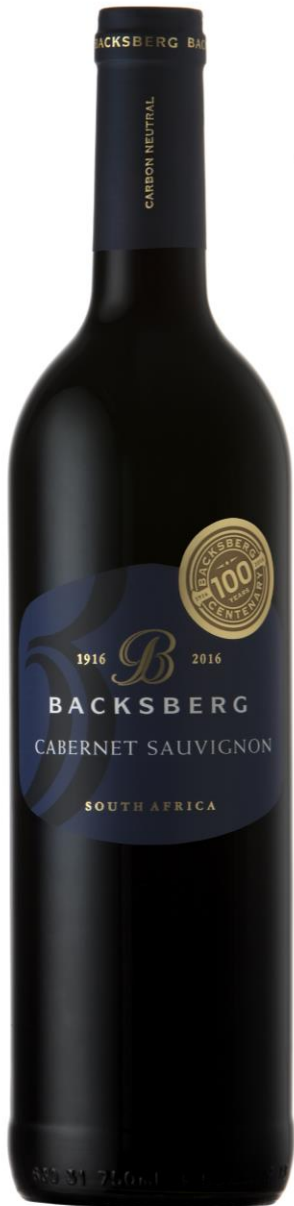


ANNO *B* 1916

BACKSBERG
ESTATE CELLARS

CABERNET SAUVIGNON 2016

BACKSBERG > PREMIUM RANGE



ORIGIN

Paarl

CLIMATE

Mediterranean

SOIL TYPE

Sandy clay from Paarl vineyards, med-low yield, 190m, East – South East elevation

VITICULTURE

10 year old vineyards. Yield 8-12t/ha

VINIFICATION

Cool-crushed and cold-soaked for a few days prior to fermentation. During fermentation, aerated pump-overs 4 times a day further help the gentle extraction of colour and tannins. Post fermentation skin contact and 18-24 months of oak-aging produce a wine that has both bold structure and sufficient weight on the mid palate.

BLEND

100% Cabernet Sauvignon

AGEING POTENTIAL

7 – 20 years

ANALYSIS

R/S (g/l): 3.6 pH: 3.47
TA: 5.9 Alc %: 14.32

TASTING NOTE

Spicy aromas of liquorice and vanilla overlay rich blackcurrant fruit. Careful oaking provides the necessary structure for the ripe, full and fruit-driven mid palate. Complex and long lasting, this wine has depth and power and will reward further bottle ageing.

FOOD PAIRING

A classic Cab that will complement all meals when a fine red wine is called for; or to end off an evening with rich cheeses.

