

ANNO *B* 1916

BACKSBERG
ESTATE CELLARS

PUMPHOUSE SHIRAZ 2013

BACKSBERG > BLACK LABEL RANGE



ORIGIN

Paarl

CLIMATE

Mediterranean

SOIL TYPE

Simonsberg slopes of weathered granite and clay loam soils.

VITICULTURE

Lyre system vines with sun-worshipping, open-armed vines ensure maximum ripeness.

VINIFICATION

Soft-skinned Shiraz is fermented warm for 5-6 days. It is then pressed to finish fermentation in barrel. Ageing occurs for 12 – 18 months in small French and American oak barrels.

BLEND

100% Shiraz – oak-aged for 18 months

AGEING POTENTIAL

10-15 years

ANALYSIS

R/S (g/l): 3.5 pH: 3.54
TA: 5.3 Alc: 14.82%

TASTING NOTE

Black cherry, raspberry and rich mocha aromas are interlaced with subtle aniseed and vanilla tones. The use of both French and American oak creates layers of flavours, with the latter contributing sweeter vanilla characters that fill the mid palate. The palate has great weight and depth due to layers of fruit tannins, oak combinations and sheer flavour intensity.

FOOD PAIRING

Savoury dishes such as roast game and winter stews match this dark, brooding wine.

