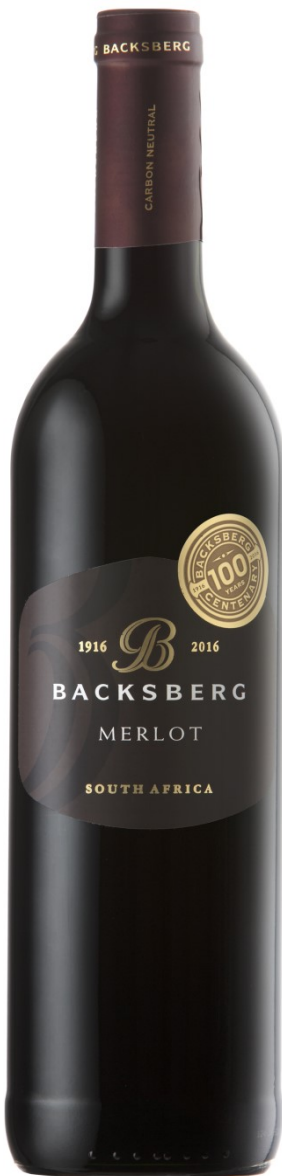


ANNO *B* 1916

**BACKSBERG**  
ESTATE CELLARS

## MERLOT 2016

BACKSBERG > PREMIUM RANGE



### ORIGIN

Paarl

### CLIMATE

Mediterranean

### SOIL TYPE

Simonsberg vineyards with weathered granite and clay loam soils.

### VITICULTURE

5-15 year old vineyards, yield 7-12t/ha

### VINIFICATION

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

### BLEND

100% Merlot – oak matured

### AGEING POTENTIAL

7-15 years

### ANALYSIS

R/S (g/l): 3.9    pH: 3.5  
TA: 5.4            Alc % (vol): 14.69

### 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.

### FOOD PAIRING

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

