

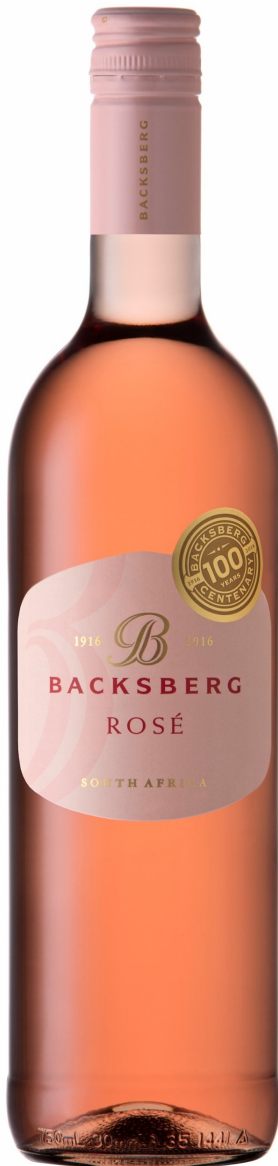
ANNO *B* 1916

BACKSBERG

ESTATE CELLARS

ROSÉ 2017

BACKSBERG > PREMIUM RANGE



ORIGIN

Paarl

CLIMATE

Mediterranean

BLEND

Pinotage, Grenache

VINIFICATION

The fruit is cool-picked and treated similarly to a white wine. Color and primary fruit flavours are extracted from the skins of the red grapes. They are then cool-fermented in tank until 15g/ℓ natural grape sugar remains. The resulting wine therefore has a low alcohol and is naturally sweet.

AGEING POTENTIAL

Best enjoyed within 2 years.

ANALYSIS

R/S : 15 pH: 3.5
TA: 5.0 Alc: 11.5%

TASTING NOTE

Subtle flavours of pink candyfloss, fresh strawberry and rich cream are carried through from nose to palate. A gentle balance between fruit and well-integrated acidity yields an elegant, restrained and feminine wine.

FOOD PAIRING

Enjoy chilled with cheese, cold meats, poultry and pasta; or just solo.

