

BACKSBERG

SUSTAINABLY FARMED

BLACK LABEL RANGE | CAPE RUBY

2017

ORIGIN: Paarl

CLIMATE: Mediterranean

TERROIR: Simonsberg slopes of weathered granite and clay-loam soils.

VITICULTURE:

Sun worshipping, open armed lyre trellised vines, ensure maximum fruit ripeness.

VINIFICATION:

Very ripe, dark-skinned Zinfandel and full-bodied Barbera grapes are selected to produce this intensely concentrated wine. Fermentation is halted mid-way, at the desired sugar level, by fortification with Backsberg's signature Sydney Back potstill brandy. Thereafter, the wine is allowed to age for 2 to 3 years in small French oak barriques.

BLEND: Zinfandel and Tinta Barocca

AGEING POTENTIAL: 10 to 20 years

Alc 18.82% RS 141.8 g/l pH 3.30 TA 4.1 g/l

TASTING NOTE:

Fruit cake and wild cherry give way to old spice and leather derived from maturation for several years in French oak.

PAIRING SUGGESTION:

A lovely apéritif.

Regarded as the jewel of the Cape, Cape Ruby is South Africa's most popular fortified sweet style wine. Often affectionately termed 'stickies' or 'soetes' in local vernacular, Backsberg's expression is truly a delight to the senses.

