

BACKSBERG

SUSTAINABLY FARMED

BLACK LABEL RANGE | KLEIN BABYLONS TOREN

cabernet sauvignon merlot

2016

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:

The smallest, waxiest berries are selected for this Bordeaux blend. Cultivars are fermented individually and remain on the skins well after fermentation is complete. This post fermentative maceration adds layer upon layer of tannin structure and contributes to a roundness and silky texture. The cultivars are then blended shortly before pressing. The wine is aged in oak barrels for 12 -18 months.

BLEND: 52% Cabernet Sauvignon, 33% Merlot, 16% Other (Malbec/ Petit Verdot/ Cabernet Franc)

AGEING POTENTIAL: 10 to 20 years

Alc 14.23% RS 3.7 g/l pH 3.55 TA 5.6 g/l

TASTING NOTE:

With a powerful bouquet of violet, cassis and dried herbs, this complex red blend, consisting of primarily Cabernet Sauvignon and Merlot, is quietly resolute. Rich yet structured, this wine will reward careful cellaring over the next ten years.

PAIRING SUGGESTION:

This blend matches classic and special occasion meals such as roast beef and lamb. Makes a worthy gift.

Klein Babylons Toren, or 'little Tower of Babel', is the historic Dutch name for the property which has been home to the Back family for more than 100 years. While 'klein' can be directly translated as 'small', this wine inspired by the might of the Babylonian Empire, is anything but.

