

BACKSBERG

SUSTAINABLY FARMED

FAMILY RESERVE | RED

cabernet sauvignon, merlot & malbec blend

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:

Highly concentrated grapes with intense flavour of each cultivar are hand selected to produce this expressive and full-bodied wine. The three cultivars are blended after 6 months and allowed to age for a further 18 months in new French oak. This wine is produced only in exceptional years and rarely exceeds 20 barrels.

BLEND: 50 % Cabernet Sauvignon, 33% Merlot, 17%Malbec

AGEING POTENTIAL: Best enjoyed within 15 to 20 years

Alc 14.3% RS 3.3 g/l pH 3.5 TA 5.4g/l

TASTING NOTE:

Concentrated flavours of black forest berries infused with spice, cedar and vanilla. Extended skin contact and aging in small French barriques contribute to its complexity.

PAIRING SUGGESTION:

This wine is the perfect accompaniment to classic hearty fare such as roast beef or lamb. The connoisseur's preferred red blend.

AWARDS: TM Mercurey Trophy for the Best French Style Red Blend |
Gold - Michelangelo Awards | Bronze - Teksom

Only produced in exceptional vintages Backsberg's flagship selection is crafted from the very best vineyard blocks. No effort is spared to create these fine wines of true personality and distinction.

