

BACKSBERG

SUSTAINABLY FARMED

FORTIFIED | PINNEAU

nv

ORIGIN: Paarl

CLIMATE: Mediterranean

TERROIR: Sandy, clay-loam soils.

VITICULTURE:

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

VINIFICATION:

The juice of Chenin Blanc grapes is fortified with Backsberg's signature Sydney Back Brandy, a high-end potstill product. No fermentation takes place. Therefore, all the natural grape sugars, with alcohol percentages being directly linked to the brandy alone. The fortified product undergoes barrel maturation prior to bottling.

BLEND: 75% Chenin Blanc, 25% Sydney Back Brandy

AGEING POTENTIAL: 2 to 20 years

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

TASTING NOTE:

Expect notes of pure raisin and oak spices. This wine is delightfully sweet.

PAIRING SUGGESTION:

Enjoy as an apéritif, before or after a meal, with spicy dishes, sweet desserts, on crushed ice, or even paired with soda water as a refreshing breezer.

Beyond the wine world, Backsberg is well-known for its 3 award-winning potstill brandies. Produced under the label of Sydney Back Brandy, the farm's second generation owner, each of these products is a true celebration of the potstill category. Thus ensuring this Pinneau is quality-rich and delectably pleasing on any occasion.

