

BACKSBERG

SUSTAINABLY FARMED

PREMIUM RANGE | PINOTAGE

2017

ORIGIN: Coastal Region

CLIMATE: Mediterranean

TERROIR: Sandy clay-loam soils

VITICULTURE:

Older vines on sandy, clay soils. A combination of Paarl and Wellington fruit.

VINIFICATION:

Due to its thick and tannic skin, colour is extracted from the Pinotage grapes within the first couple of days of fermentation. Early pressed, immediate oaking and bottled 12 months later, this Pinotage is true to its varietal fruit character.

BLEND: 90% Pinotage, 10% Other (Grenache, Shiraz, Zinfandel)

AGEING POTENTIAL:

Best enjoyed within 5 to 7 years

Alc 14.4% RS 4.1 g/l pH 3.5 TA 5.2 g/l

TASTING NOTE:

Ripe cherry, coffee bean and sweet strawberry flavours are complimented by subtle undertones of dried herbs. This Pinotage has a juicy mouth-feel with supple, sweet tannins.



PAIRING SUGGESTION:

The fruity style of this wine makes it lovely on its own as well as an ideal accompaniment to lamb, spicy food and hearty Italian dishes.

AWARDS: Silver - Ultra Value Wine Challenge

