

BACKSBERG

SUSTAINABLY FARMED

PREMIUM RANGE | PINOTAGE ROSÉ

2019

ORIGIN: Coastal

CLIMATE: Mediterranean

TERROIR: Sandy clay-loam soils

VITICULTURE:

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

VINIFICATION:

Pinotage grapes are picked before they are fully ripe at 21 degree Balling with the red fruit being processed similarly to a white wine. The grapes are crushed and pressed, followed by a cool fermentation in stainless steel.

BLEND: Pinotage

AGEING POTENTIAL:

Best enjoyed within 2 years

Alc 12.5% RS 5.0 g/l pH 3.42 TA 3.42 g/l

TASTING NOTE:

Red fruit flavours of cherry and strawberry give way to minty freshness gleaned from earlier picked fruit. Lightly tinted from red grape skins, this salmon hued wine is fruity and juicy on the palate. Low in tannins, it displays delightful notes of melon, ripe tropical fruit and strawberry.



PAIRING SUGGESTION:

Pair with seafood dishes and salads or enjoy with light lunches. The perfect partner to Mediterranean platters of olives, cheese, charcuterie and French bread.

