

BACKSBERG

SUSTAINABLY FARMED

PREMIUM RANGE | ROSÉ

2019

ORIGIN: Paarl

CLIMATE: Mediterranean

TERROIR: Weathered granite and clay-loam soils

VITICULTURE:

Grown largely on the slopes of the Simonsberg mountain in soils of weathered granite, clay and loam.

VINIFICATION:

The fruit is cool-picked, later in the harvest at 22 degrees Balling and treated similarly to a white wine. Colour and primary fruit flavours are extracted from the skins of the red grapes. The grapes are then cool fermented in stainless steel tanks until approximately 16g/l natural grape sugar remains. The resulting wine therefore has a low alcohol and is naturally sweet.

BLEND: Grenache, Mourvedre and Sangiovese

AGEING POTENTIAL:

Best enjoyed within 2 years

Alc 12.66% RS 15.9 g/l pH 3.38 TA 6.1 g/l

TASTING NOTE:

Subtle flavours of pink candy-floss, fresh strawberry and rich cream are carried through from nose to palate. A gentle balance between fruit and well integrated acidity yields an elegant, restrained and feminine wine.



PAIRING SUGGESTION:

Enjoy chilled with cheese, cold meats, poultry or a delightful Strawberry Eton Mess.

