

BACKSBERG

SUSTAINABLY FARMED

PREMIUM RANGE | SPECIAL LATE HARVEST

2018

ORIGIN: Paarl

CLIMATE: Mediterranean

TERROIR: Clay-loam soils

VITICULTURE:

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

VINIFICATION:

Picked late in the harvest at about 24 to 26 degree Balling. The juice is settled clean and fermented in a cool tank. Fermentation terminates itself at a low alcohol, allowing for natural grape sugars to remain.

BLEND: Gewürztraminer, Viognier and Roussanne

AGEING POTENTIAL:

10 to 20 years

Alc 11% RS 68 g/l pH 3.16 TA 5.7 g/l

TASTING NOTE:

Litchi, honeysuckle and yellow rose petal combine in a profusion of intense aromas. The wine retains its sweet, natural sugars, providing a lasting richness on the finish.



PAIRING SUGGESTION:

Serve ice cold before, during or after a meal. Perfectly complements very spicy dishes and ripe cheeses.

