

BACKSBERG

SUSTAINABLY FARMED

KOSHER RANGE | MERLOT

barrel matured

2018

ORIGIN: Paarl

CLIMATE: Mediterranean

VITICULTURE:

Sun worshipping, open armed lyre trellised vines, ensure maximum fruit ripeness. Oak leaf and weathered granite soils ensure these vines are planted in soils rich in organic matter.

VINIFICATION:

Fermentation for 5 to 6 days with maturation in French oak for 12 months. Pasteurized and prepared under supervision of the Cape Town Beth Din. This wine is Mevushal and Kosher for Passover.

BLEND: 95% Merlot, 5% Durif

AGEING POTENTIAL: Best enjoyed within 5 to 7 years

Alc 13.86% RS 3.9 g/l pH 3.51 TA 5.1 g/l

TASTING NOTE:

Aromas of raspberry and red plum combined with succulent fruit flavours and finely coated tannins ensure a pleasurable drinking experience.

PAIRING SUGGESTION:

A barrel-matured red, enjoyable either alone or as the perfect pairing partner to braised short rib and a variety of decadent lamb dishes.

Backsberg's Kosher range celebrates the Lithuanian Jewish roots of the Back family. Made under the auspices of the Cape Town Beth Din and the OU of the United States, this wine is Mevushal and Kosher for Passover.

