

BACKSBERG

SUSTAINABLY FARMED

FORTIFIED | PINNEAU

2017

ORIGIN: Paarl

CLIMATE: Mediterranean

TERROIR: Sandy, clay-loam soils.

VITICULTURE:

Hedged VSP vines provide healthy and delicate fruit.

VINIFICATION:

This sumptuous dessert-style wine is quite unique. The juice of Roussanne and Gewürztraminer grapes have been fortified with Backsberg's signature Sydney Back Potstill Brandy. Double-distilled in small batches, and matured in Limousin oak barrels for several years, this wine is delightfully sweet.

BLEND: 75% Roussanne and Gewürztraminer, 25% Sydney Back Brandy

AGEING POTENTIAL: 2 to 20 years

Alc 18.82% RS 141.8 g/l pH 3.30 TA 4.1 g/l

TASTING NOTE:

One can expect notes of pure raisin and oak spices on the nose, with a delightful and lingering sweetness on the palate.

PAIRING SUGGESTION:

Enjoy as an apéritif, before or after a meal, with spicy dishes, sweet desserts, on crushed ice, or even paired with soda water as a refreshing breezer. Cherish and savour.

Beyond the wine world, Backsberg is well-known for its 3 award-winning potstill brandies. Produced under the label of Sydney Back Brandy, the farm's second generation owner, each of these products is a true celebration of the potstill category. Thus ensuring this Pinneau is quality-rich and delectably pleasing on any occasion.

AWARDS: 88 points - John Platter '19 & '20

