

# BACKSBERG

SUSTAINABLY FARMED

PREMIUM RANGE | MERLOT

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:**

A long skin fermentation with lots of aeration is followed by oak maturation for 12 to 18 months in 225l French oak barrels.

**BLEND:** Merlot

**AGEING POTENTIAL:**

7 to 15 years

Alc 14.32% RS 3 g/l pH 3.5 TA 5.3 g/l

**TASTING NOTE:**

A mid-palate of sweet raspberry and red plum is complemented by chocolate flavours from careful oak aging. This wine is beautifully smooth with fine, mouth-filling tannins.



**PAIRING SUGGESTION:**

Pairs well with duck, lamb, sirloin steak and pastas as well as being a delicious partner to chocolate and mint desserts.

**AWARDS:** Gold - Michelangelo '19 | Silver - Ultra Value Wine Challenge '19

