

BACKSBERG

SUSTAINABLY FARMED

BLACK LABEL RANGE | PUMPHOUSE

shiraz

2018

ORIGIN: Paarl

CLIMATE: Mediterranean

VITICULTURE:

Lyre system 20-year-old vineyards - grown in weathered granite and Chocolate Cake soils on the slopes of the Simonsberg Mountain - allow for maximum sun exposure ensuring happy and healthy older vines.

VINIFICATION:

Soft-skinned Shiraz is fermented warm for 5-6 days. It is then pressed to finish fermentation in barrel. Ageing occurs for 12 to 18 months in small French and American oak barrels.

BLEND: Shiraz

AGEING POTENTIAL: 10 to 15 years

Alc 14.2% RS 3.4 g/l pH 3.57 TA 5.3 g/l

TASTING NOTE:

Produced from intensely concentrated Shiraz grapes, this wine exhibits a wonderful velvety depth. Black cherry and mulberry notes give way to hints of aniseed and vanilla, which are derived from maturation in small French - and just a few American - barriques.

PAIRING SUGGESTION:

Pair with hearty stews and roasts.

The Pumphouse, located high on the Backsberg property, is a humble concrete structure which plays an imperative role in day-to-day farm activities. The building epitomises Backsberg's approach to winemaking, unassuming but extraordinary.

AWARDS: 90 points - Tim Atkin '20

