

# BACKSBERG

SUSTAINABLY FARMED

PREMIUM RANGE | SPECIAL LATE HARVEST

2019

**ORIGIN:** Paarl

**CLIMATE:** Mediterranean

**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 and Viognier

**AGEING POTENTIAL:**

10 to 20 years

Alc 11.42%   RS 62.7 g/l   pH 3.14   TA 7.0 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.

