TREAD LIGHTLY

TREAD LIGHTLY MERLOT 2014 1lit

BACKSBERG > TREAD LIGHTLY RANGE



ORIGIN

CLIMATE

SOIL TYPE

VITICULTURE

VINIFICATION

BLEND

AGEING POTENTIAL

WINEMAKER

ANALYSIS

TASTING NOTE

FOOD PAIRING

Western Cape

Mediterranean

Clay loam, med-high yield, 280m North elevation

2-15 year old vineyards, yield 7-12t/ha

5-6 day cool fermentation and 12 months oak maturation. Only the fruity, lighter batches are selected for this wine range. Bottled in PET bottles.

100% Merlot – oaked 25%

2 – 3 years

Alicia Rechner

R/S (g/l): 2.0 pH: 3.43 TA: 5.2 Alc % (vol): 14.4

Oak-derived vanilla nuances overlay a body of youngberry and mulberry fruit flavours. Fresh, yet soft, this wine provides great intensity with a supple texture.

Particularly compliments tomato-based pasta dishes.

