

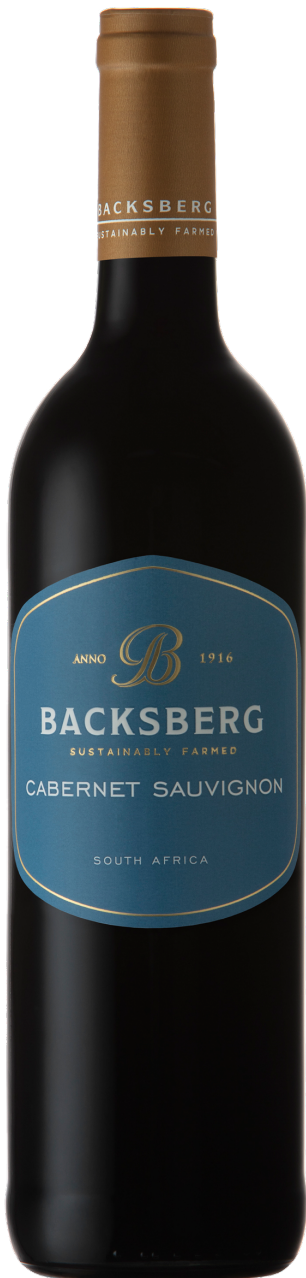
ANNO *B* 1916

BACKSBERG

SUSTAINABLY FARMED

CABERNET SAUVIGNON 2017

BACKSBERG > PREMIUM RANGE



ORIGIN

Paarl

CLIMATE

Mediterranean

SOIL TYPE

Sandy clay from Paarl vineyards, medium to low yield, 190m, East – South East elevation

VITICULTURE

Older vines on sandy, clay soils. A combination of Paarl and Wellington fruit.

VINIFICATION

Cool-crushed and cold-soaked for a few days prior to fermentation. During fermentation, aerated pump-overs 4 times a day further help the gentle extraction of colour and tannins. Post fermentation skin contact and 18 months of oak aging produce a wine that has both bold structure and sufficient weight on the mid-palate.

BLEND

100% Cabernet Sauvignon

AGEING POTENTIAL

7 to 20 years

ANALYSIS

R/S (g/l): 3.4 pH: 3.4
TA: 6 Alc. % (vol.): 14.3

TASTING NOTE

Spicy aromas of liquorice and vanilla overlay rich blackcurrant fruit. Careful oaking provides the necessary structure for the ripe, full and fruit driven mid-palate. Complex and long lasting, this wine has depth and power, and will reward further bottle ageing.

FOOD PAIRING

A classic Cab that will complement all meals when a fine red wine is called for; or to end off an evening with rich cheeses.

