

ANNO *B* 1916

BACKSBERG

SUSTAINABLY FARMED

MERLOT 2017

BACKSBERG > PREMIUM RANGE



ORIGIN

Paarl

CLIMATE

Mediterranean

SOIL TYPE

Simonsberg slopes of weathered granite and clay loam soils.

VITICULTURE

5 to 15 year old vineyards, yield 7 to 12t/ha

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

100% Merlot (oak matured)

AGEING POTENTIAL

7 to 15 years

ANALYSIS

R/S (g/l): 3.6 pH: 3.5
TA: 5.7 Alc. % (vol.): 14.1

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.

FOOD PAIRING

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

