

## KOSHER PINOTAGE 2017

BACKSBERG > KOSHER RANGE



### ORIGIN

Paarl

### CLIMATE

Mediterranean

### SOIL TYPE

Sandy clay, med-low yield, 165m West South West elevation

### VITICULTURE

16 year old vineyards, yield  $\pm$  12t/ha

### VINIFICATION

Fermented on the skins for 4 days, pressed, pasteurized and bottled early. This wine is prepared under supervision of the Cape Town Beth Din. It is Mevushal and Kosher for Passover.

### BLEND

100% Pinotage – 30% of the blend has been oaked for 9months.

### AGEING POTENTIAL

2 – 3 years

### ANALYSIS

R/S (g/l): 4.6      pH: 3.5  
TA: 5.6              Alc % (vol): 14.27

### TASTING NOTE

Expect notes of blackberry, fruitcake and boiled sweets paired with a juicy mouth-feel and supple, sweet tannins.

### FOOD PAIRING

This wine complements spicy, flavourful meat dishes.

