

Backsberg Elbar 2006

Mediterranean medley of flavours - herbs, dried fruit and potpourri. A blend of Malbec and some major red varieties associated with vineyards in close proximity to the Mediterranean.

This wine is certainly complex and fairly easy to drink, although a food wine, matching pasta, pizza and other Mediterranean delicatessen.

variety : Malbec | 28% Malbec, 25% Mourvedre, 23% Sangiovese, 16% Zinfandel, 7% Syrah, 1% Viognier

winery : Backsberg Family Wines

winemaker : Alicia Rechner

wine of origin : Coastal

analysis : alc : 13.94 % vol rs : 2.2 g/l pH : 3.68 ta : 5.6 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

Veritas 2008 - Bronze

2008 International Wine & Spirit Competition - Bronze

2008 Swiss International Air Lines Wine Awards - Seal of Approval

ageing :

2 - 8 years.

in the cellar : Fermented and lightly pressed to make a fruity, lighter wine. Aged in oak barrels separately for 6 months, then blended and left for another 6 months in two/three year old oak barrels.



Backsberg Family Wines

Franschhoek

021 876 2086

www.backsberg.co.za