

Backsberg Pinneau 2004 - not for export

Juice of ripe Semillon is fortified with Backsberg Brandy. No fermentation takes place in this wine, leaving all the natural grape sugar. All the alcohol comes from the brandy. The wine is matured for a year in barrels before bottling. Pure raisin and oak spices, the wine is delightfully sweet.

As an aperitif before or after dinner.

variety : Chenin Blanc | Chenin Blanc and Backsberg Brandy

winery : Backsberg Family Wines

winemaker : Alicia Rechner

wine of origin : Coastal

analysis : alc : 17.56 % vol rs : 198.0 g/l pH : 3.84 ta : 2.0 g/l

type : Dessert **style :** Sweet **wooded**

pack : Bottle **closure :** Cork

ageing : 2 - 20 years

in the cellar : No barrel fermentation but matured for a minimum of 12 months in barrel.



Backsberg Family Wines

Franschhoek

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