

Backsberg Elbar 2007

Lightly pressed to make a fruity, light wine. Aged in older oak barrels, this wine can be drunk quite young. Mediterranean medley of flavours - herbs, dried fruit and potpourri. A blend of varieties associated with vineyards in close proximity to the Mediterranean.

A good food wine, matching pasta, pizza and any other Mediterranean delicatessen.

variety : Malbec | 38% Malbec, 32% Mourvedre, 12% Sangiovese, 8% Peti Verdot, 8% Shiraz, 3% Zinfandel

winery : Backsberg Family Wines

winemaker : Guillaume Nell

wine of origin : Western Cape

analysis : alc : 14.2 % vol rs : 2.1 g/l pH : 3.77 ta : 5.4 g/l

type : Red **style :** Dry **body :** Light **taste :** Fruity **wooded**

pack : Bottle **size :** 0 **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 : Cool crushed and warm fermentation. Early pressed, for a soft, fruity and juicy pallet. 6 - 12 months in oak barrels.



Backsberg Family Wines

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