

Backsberg Pumphouse Shiraz 2012

Black berry, raspberry and rich mocha aromas are given added complexity via subtle aniseed and vanillin tones, derived from maturation in small French and American oak barriques. The palate has weight and depth due to layers of fruit tannins and sheer flavour intensity.

Savoury dishes such as roast game and winter stews match this dark, brooding wine.

variety : Shiraz | 100% Shiraz

winery : Backsberg Family Wines

winemaker : Alicia Rechner

wine of origin : Paarl

analysis : alc : 14.38 % vol rs : 2.9 g/l pH : 3.6 ta : 5.7 g/l

type : Red **style :** Dry **body :** Full **wooded**

pack : Bottle **size :** 750ml **closure :** Cork

ageing : 10 - 15 years

in the vineyard : ORIGIN Paarl

CLIMATE Mediterranean

SOIL TYPE Simonsberg slopes of weathered granite and clay loam soils.

VITICULTURE Lyre system vines with sun-worshipping, open-armed vines ensure maximum ripeness.

in the cellar : Soft-skinned Shiraz is fermented warm for 5 - 6 days. It is then pressed to finish fermentation in barrel. Ageing occurs for 12 - 18 months in small French and American oak barrels.

BLEND 100% Shiraz – oak-aged for 18 months



Backsberg Family Wines

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