

Backsberg Cape Ruby NV

Fruit cake and raisin with notes of cherry drenched in Brandy. Old spice and leather characters, from aging in old oak barrels, linger on the finish.

A lovely apéritif before or after dinner. Also compliments very spicy meals or sweet desserts. The perfect night cap.

variety : Tinta Barocca | 66% Tinta Barocca, 34% Shiraz

winery : Backsberg Family Wines

winemaker : Alicia Rechner

wine of origin : Paarl

analysis : alc : 16.73 % vol rs : 80.6 g/l pH : 3.91 ta : 4.9 g/l

type : Fortified **style :** Semi Sweet **body :** Full **taste :** Fruity **wooded**

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

ageing : 20 - 30 years +

in the vineyard : ORIGIN Paarl

CLIMATE Mediterranean

SOIL TYPE Clay loam, high yield, 215m North-North East elevation

VITICULTURE 11 year old vineyards

about the harvest: NV

in the cellar : Very ripe fruit is selected. Fermentation is stopped mid-way, at the desired sugar level, by fortification with Backsberg Brandy. It is aged for 2-3 years in small French oak barrels.



Backsberg Family Wines

Franschhoek

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