

## 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

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