

Backsberg Pumphouse Shiraz 2016

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 : 14.2 % vol rs : 3.5 g/l pH : 3.6 ta : 5.3 g/l

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

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

2018 Michelangelo International Wine and Spirits Awards - Platinum (96 points)

2018 Old Mutual Awards - Gold

ageing : 10 to 15 years

in the vineyard : Orogen: Paarl

Climate: Mediterranean

SoilType: 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

Franschhoek

021 876 2086

www.backsberg.co.za