

Backsberg Kosher Merlot 2018

Aromas of raspberry and red plum combined with succulent fruit flavours and finely coated tannins ensure a pleasurable drinking experience.

A barrel-matured red, enjoyable either alone or as the perfect pairing partner to braised short rib and a variety of decadent lamb dishes.

variety : Merlot | 95% Merlot, 5% Durif

winery : Backsberg Family Wines

winemaker : Alicia Rechner

wine of origin : Paarl

analysis : alc : 13.86 % vol rs : 3.9 g/l pH : 3.51 ta : 5.1 g/l

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

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

ageing : Best enjoyed within 5 to 7 years

in the vineyard : Sun worshipping, open armed lyre trellised vines, ensure maximum fruit ripeness. Oak leaf and weathered granite soils ensure these vines are planted in soils rich in organic matter.

in the cellar : A fermentation of 5-6 days with no maturation in oak creates a very fruit-forward Merlot. Pasteurized and prepared under supervision of the Cape Town Beth Din. This wine is Mevushal and Kosher for Passover.



Backsberg Family Wines

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