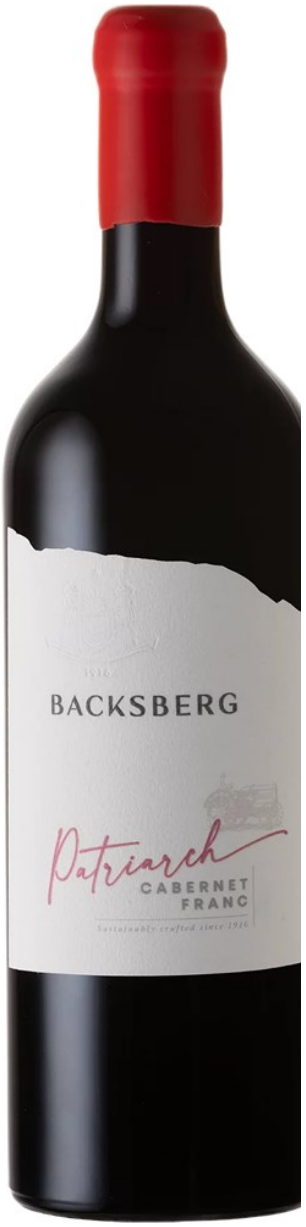
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Backsberg The Patriarch Cabernet Franc 2023

A bright and vibrant ruby with cherry tonality in appearance. Expect typical dry, tea-leaf Cabernet Franc notes, gooseberry, dusty cedar, blackcurrant, plum and violets on the nose. Expect a clean, dry finish.

The ideal partner to roast pork, turkey with cranberry sauce, roasted cherry duck and ripe cheeses.



variety : Cabernet Franc | 100% Cabernet Franc
winery : Backsberg Family Wines
winemaker : Alicia Rechner
wine of origin : Stellenbosch
analysis : **alc :** 14.23 % vol **rs :** 2.67 g/l **pH :** 3.55 **ta :** 5.62 g/l
type : Red **wooded** **vegetarian**
pack : Bottle **size :** 750ml **closure :** Cork

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ageing : 10 to 20 years. Bottled relatively young, this wine retains its vibrant cherry-red hues even 16 months later. It is recommended to age further in the bottle, as the variety is renowned for its exceptional aging potential and this wine is no exception.

The Patriarch commemorates the legacy of the iconic Sydney Back: an incredible father, grandfather, winemaker, businessman, philanthropist and industry pioneer. Much like Sydney, this wine has real punch, heart and soul, and is only produced in exceptional vintages from the very best vineyard blocks.

in the vineyard : These Cabernet Franc grapes are grown on the slopes of the Helderberg Mountain where the vines are nourished by abundant sunlight, rich weathered granite soils and cool False Bay sea breezes that funnel in through the valley. The vines are slow to ripen, encouraging flavour development and ideal varietal character.

about the harvest: Hand-harvested grapes are destemmed and meticulously sorted to ensure that only the ripest berries enter the fermentation vessel.

in the cellar : The chilled fruit is allowed to soak overnight to extract colour, tannins, and fruit flavours from the juice. As fermentation begins, the cap is plunged into the fermenting juice once a day, increasing to six times daily. After reaching the midpoint of fermentation, the frequency of punch downs is reduced to one or two per day. After approximately 15 days of skin contact, the wine is drained and pressed to 0.4 bar. Given the small volume, the wine is aged in 300 ℓ French oak barriques to complete malolactic fermentation. The maturation process lasts 12 to 16 months, during which the wine is racked and returned about three times to soften the tannins and enhance the natural bouquet.

Backsberg Family Wines

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