

BACKSBERG

SUSTAINABLY FARMED

PREMIUM RANGE | CABERNET SAUVIGNON

2017

ORIGIN: Paarl

CLIMATE: Mediterranean

VITICULTURE:

A combination of newer and older hedged VSP vines, planted in rich Oak leaf and weathered granite soils.

VINIFICATION:

Cool-crushed and cold-soaked for a few days prior to fermentation. During fermentation, aerated pump-overs 4 times a day further help the gentle extraction of colour and tannins. Post fermentation skin contact and 18 months of oak aging produce a wine that has both bold structure and sufficient weight on the mid-palate.

BLEND: Cabernet Sauvignon

AGEING POTENTIAL:

7 to 20 years

Alc 14.3% RS 3.4 g/l pH 3.5 TA 6.0 g/l

TASTING NOTE:

Spicy aromas of liquorice and vanilla overlay rich blackcurrant fruit. Careful oaking provides the necessary structure for the ripe, full and fruit driven mid-palate. Complex and long lasting, this wine has depth and power, and will reward further bottle ageing.



PAIRING SUGGESTION:

A classic Cab that will complement all meals when a fine red wine is called for; or to end off an evening with rich cheeses.

AWARDS: 86 points - John Platter '19 & '20

