

BACKSBERG

SUSTAINABLY FARMED

KOSHER RANGE | PINOTAGE

barrel matured

2017

ORIGIN: Paarl

CLIMATE: Mediterranean

VITICULTURE:

Hedged VSP vines - planted in dark, rich soils of Oak leaf and weathered granite - provide optimal conditions for this truly South African grape variety.

VINIFICATION:

Fermented on the skins for 4 days, pressed, pasteurized and bottled early. This wine is prepared under supervision of the Cape Town Beth Din. It is Mevushal and Kosher for Passover.

BLEND:

Pinotage with 30% of the blend having been oaked for 9 months.

AGEING POTENTIAL: Best enjoyed within 2 to 3 years

Alc 14.27% RS 4.6 g/l pH 3.5 TA 5.6 g/l

TASTING NOTE:

This barrel-matured wine exhibits notes of blackberry, fruitcake and hardened candy paired with a juicy mouth-feel and supple, sweet tannins.

PAIRING SUGGESTION:

The perfect pairing to roast beef and potato kugel.

Backsberg's Kosher range celebrates the Lithuanian Jewish roots of the Back family. Made under the auspices of the Cape Town Beth Din and the OU of the United States, this wine is Mevushal and Kosher for Passover.



AWARDS: 80 points - John Platter '19

