

ANNO *B* 1916

BACKSBERG

SUSTAINABLY FARMED

PINOTAGE ROSÉ 2018

BACKSBERG > PREMIUM RANGE



ORIGIN

Paarl

CLIMATE

Mediterranean

SOIL TYPE

Simonsberg slopes of weathered granite and clay loam soils.

VITICULTURE

Lyre system vines with sun-worshipping, open-armed vines ensure maximum ripeness.

VINIFICATION

Pinotage grapes are picked before they are fully ripe at 21 degree Balling with the red fruit being processed similarly to a white wine. The grapes are crushed and pressed, followed by a cool fermentation in stainless steel.

BLEND

Pinotage

AGEING POTENTIAL

Enjoy within two years

ANALYSIS

R/S (g/l): 4.8 pH: 3.3
TA: 5.7 Alc. % (vol.): 12.5

TASTING NOTE

Red fruit flavours of cherry and strawberry give way to minty freshness gleaned from earlier picked fruit. Lightly tinted from red grape skins, this salmon hued wine is fruity and juicy on the palate. Low in tannins, it displays delightful notes of melon, ripe tropical fruit and strawberry.

FOOD PAIRING

Pair with seafood dishes and salads or enjoy with light lunches. The perfect partner to Mediterranean platters of olives, cheese, charcuterie and French bread.

