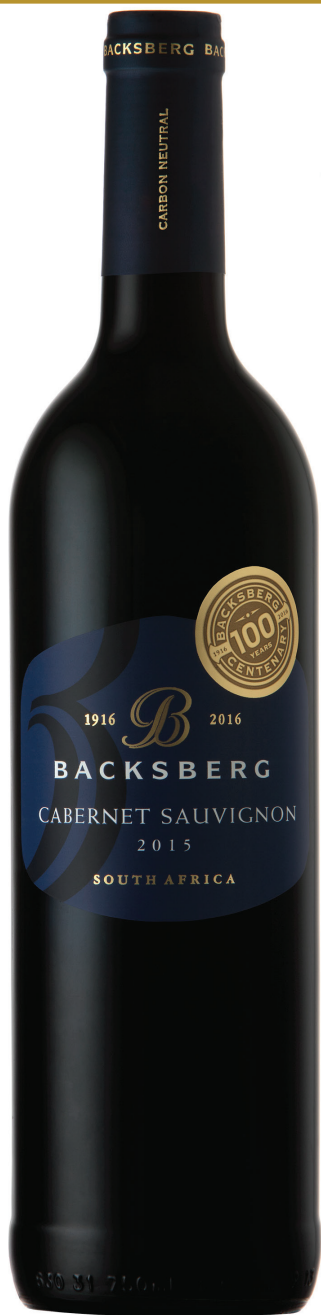


BACKSBERG

ESTATE CELLARS



REGION

Paarl, South Africa

TASTING NOTES

Spicy aromas of liquorice and vanilla with blackcurrant fruit. Careful oak aging provides the necessary structure for the ripe, full fruit-driven midpalate. Complex and long-lasting, this wine has depth and power and will improve with further bottle ageing.

VINIFICATION

Cool-crushed and cold-soaked for a few days prior to fermentation. During fermentation, aerated pump-overs 2 times a day further help the gentle extraction of color and tannins. Post fermentation skin contact and 12-18 months of oak-aging produce a wine that has both bold structure and sufficient weight on the midpalate.

VINTAGE NOTES

10 year old vineyards. Very dry and warm year. Berries have small size and very concentrated fruit. 100% Cabernet Sauvignon.

FOOD PAIRINGS

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

WINE NOTES

Carbon neutral

AGEING POTENTIAL

7 to 20 years

ABV

14.5%

pH LEVEL

3.56

RESIDUAL SUGAR

2.8 g/L

AWARDS

Silver Medal - Veritas (PV)

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