

BACKSBERG

ESTATE CELLARS



REGION

Paarl, South Africa

TASTING NOTES

Spicy aromas of liquorice and vanilla with blackcurrant fruit. Layers of fruit and oak provide the necessary framework for ripe, full fruit flavours of plum and blackberry. Complex and long, this wine has depth and power and will reward further bottle aging.

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 18-24 months of oak-aging produce a wine that has both bold structure and sufficient weight on the midpalate.

VINTAGE NOTES

9 year old vineyards, yield 8 to 12 t/ha. 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

14.17%

pH LEVEL

3.62

RESIDUAL SUGAR

3 g/L

AWARDS

Silver Medal - Veritas (PV)

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SELECTIONS

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