

BACKSBERG

ESTATE CELLARS



REGION

Coastal, South Africa

TASTING NOTES

A succulent palate of sweet tannins with ripe mulberry and strawberry fruit. A lingering hint of herbs results in a complex, long finish.

VINIFICATION

Due to its thick, tannic skin, colour is extracted from the Pinotage grapes within the first couple of days of fermentation. Early press and immediate oaking makes for this fruity, young Pinotage that shows no aggressive tannins.

VINTAGE NOTES

100% Pinotage – matured with wooden staves for 8 months. Older vines on sandy, clay soils. A combination of Paarl and Wellington fruit.

FOOD PAIRINGS

This sweet, fruity style makes it lovely on its own as well as an ideal accompaniment to a variety of lamb dishes, spicy food, and Italian dishes.

WINE NOTES

Carbon neutral

AGEING POTENTIAL

5 to 7 years

ABV

14.47%

pH LEVEL

3.49

RESIDUAL SUGAR

2.9 g/L

AWARDS

88 pts-Wine Enthusiast (PV)
Silver Medal - Old Mutual Trophy Wine Show

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PREMIUM PINOTAGE

