

BACKSBERG

ESTATE CELLARS



REGION

Paarl, South Africa

TASTING NOTES

Black cherry, raspberry and rich mocha aromas are interlaced with subtle aniseed and vanilla tones. The use of both French and American oak creates layers of flavors, with the latter contributing sweeter vanilla characters that fill the midpalate. The palate has great weight and depth due to layers of fruit tannins, oak combinations and sheer flavour intensity.

VINTAGE NOTES

100% Shiraz - oak-aged for 18 months

VINIFICATION

Soft-skinned Shiraz is fermented warm for 5-6 days. It is then pressed to finish fermentation in barrel. Ageing occurs for 12 – 18 months in small French and American oak barrels.

FOOD PAIRINGS

Roasted game, winter stews and grilled meats.

AGEING POTENTIAL

10 to 15 years

WINE NOTES

Carbon neutral

ABV

13.9%

pH LEVEL

4.03

RESIDUAL SUGAR

3.0 g/L

AWARDS

Gold Medal - Concours Mondial de Bruxelles (PV)
Silver Medal - Old Mutual Trophy Wine Show
Silver Medal - 2013 BTI - Tastings.com
90 pts - Wine Spectator (PV)
89 pts - Wine Enthusiast (PV)

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