

the wine trust

HERITAGE · TRADITION · CRAFT

Backsberg Background

Owner: Back family and DGB Ltd

Country: South Africa

Region: Franschhoek / Paarl

Founded: 1916

Description: Founded in 1916, award-winning Backsberg is located in spectacular Franschhoek, in the heart of the Cape Winelands. Currently run by the 4th generation of the founding Back family in partnership with one of South Africa's largest independent wine producers, Backsberg aims to produce wines with structure, finesse and a high level of drinkability. The winery has been a leader in sustainable farming, becoming South Africa's first certified carbon neutral winery in 2006.



Wine Notes – 2020 Backsberg Kosher Pinotage

Backsberg's Kosher Pinotage is produced from hand-harvested, estate-grown grapes planted in the dark, rich Oakleaf soils of Simonsberg, the mountain dividing Stellenbosch and Paarl. The grapes are sorted, destemmed and crushed immediately into stainless steel fermenters. To comply with kosher laws, the juice is fermented on the skins for four days using kosher yeasts and enzymes and then flash pasteurized and bottled early (with 30% of the blend having been aged in neutral French oak for 9 months). The result is a lovely wine that has notes of blackberry, fruitcake and hardened candy paired with a juicy mouth-feel and supple, sweet tannins. Produced under the auspices of the Cape Town Beth Din, this wine is Mevushal and Kosher for Passover. It has also been regularly acclaimed, including being selected multiple times as one of the top Kosher wines by The New York Jewish Week.

Technical Specifications

Varietal Composition:	100% Pinotage
Vineyard Region:	South Africa / Western Cape / Paarl
Production Volume:	1,800cs
Vineyard Characteristics:	20 year old vines on average. Rich, dark Oakleaf soils over decomposed granite at 600-800ft. Northeast exposure
Wine-Making / Vinification:	Hand-harvested, 100% destemmed, fermented on skins for 4 days using kosher yeasts and enzymes, flash pasteurized, bottled early with 30% Pinotage aged in oak for 9 months. Minimal bottle age prior to release Filtered and fined using pea protein. Kosher
Alcohol / Volume:	13.6%
Acidity:	5.3 g/l
Residual Sugar:	2.0 g/l