

# the wine trust

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## 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 4<sup>th</sup> 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 – 2019 Backsberg Premium Range Pinotage

Backsberg's Premium Range Pinotage is produced from hand-harvested, estate grapes grown on a mix of trellised and bush vines (from both Paarl and Wellington) planted on dark, rich Oakleaf soils. The grapes are sorted, destemmed and crushed immediately into closed top stainless steel fermenters to extract color and tannins. Fermentation starts slowly, with twice daily pump overs for the first 2-3 days, increasing to four daily pump overs for the remaining fermentation period. Once fermentation is complete, the juice is pressed to neutral French oak barrels to age for 12 months. The result is a true Cape Pinotage with ripe cherry, coffee bean and sweet strawberry flavors, complemented by subtle undertones of dried herbs. This easy-drinking beauty has a juicy mouth-feel with supple, sweet tannins.

## Technical Specifications

Varietal Composition:	90% Pinotage / 10% Other (Grenache, Shiraz, Zinfandel)
Vineyard Region:	South Africa / Western Cape / Paarl and Wellington
Vineyard Characteristics:	20 year old vines on average. Planted in dark, rich Oakleaf soils and weathered granite Paarl - 700 - 900ft above sea level. North-Eastern exposure; Wellington – same exposure, slightly lower elevation
Wine-Making / Vinification:	Hand-harvested, 100% destemmed grapes, crushed into closed top stainless steel for 11 day temperature-controlled fermentation using select yeast. 2x daily pump overs for 2-3 days, then increased to 4x daily pump overs. Then pressed off skins into neutral French oak barrels for 12 months of aging. 3 months bottle age prior to release. Filtered and fined using pea protein. Vegan wine.
Alcohol / Volume:	13.4%
Acidity:	5.5 g/l
Residual Sugar:	2.0 g/l