

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 – 2019 Backsberg Kosher Merlot

Backsberg's Kosher Merlot 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 picked at peak ripeness, sorted, destemmed and crushed immediately into stainless steel fermenters. To comply with kosher laws, the juice is fermented on the skins for 14 days using kosher yeasts and enzymes and then flash pasteurized and aged for 12 months in neutral oak to preserve the forward fruit. The result is an aromatic, medium-bodied beauty that has notes of ripe berries and red plum balanced with succulent fresh fruit flavors, finely coated tannins and a clean finish. A perfect partner to a wide variety of foods, the wine is produced under the auspices of the Cape Town Beth Din, and is Mevushal and Kosher for Passover.

Technical Specifications

Varietal Composition:	100% Merlot
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 700-900ft. Northeast exposure
Wine-Making / Vinification:	Hand-harvested, 100% destemmed, fermented for 14 days using kosher yeasts and enzymes in 5,000l stainless steel tanks, flash pasteurized, 12 months of aging in neutral oak 3 months of bottle age prior to release Filtered and fined using pea protein. Kosher and Vegan.
Alcohol / Volume:	14.5%
Acidity:	4.8 g/l
Residual Sugar:	2.6 g/l