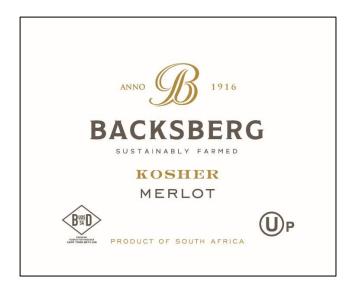
# the wine trust

# HERITAGE · TRADITION · CRAFT



# Backsberg Background

**Owner:** Back family and DGB Ltd **Country:** South Africa **Region:** Franschhoek / Paarl

#### Founded: 1916

**Description:** Founded in 1916, awardwinning 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 Kosher Merlot

Backberg'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