

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 – 2021 Backsberg Premium Pinotage Rose

Backsberg's Pinotage Rose is produced from hand-harvested, estate grapes grown on a mix of trellised and bush vines from both Paarl and Wellington. The grapes are picked just before reaching fully ripeness, then immediately sorted, destemmed and crushed using a bladder press. The juice then sees one hour of skin contact before being pressed into a stainless steel tank for an 11-day temperature-controlled fermentation. It is then bottled immediately after fermentation to preserve freshness. The result is a lightly tinted beauty featuring cherry and berry notes, with a palate of melon, tropical fruit and strawberries. A long-time critical favorite!

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90 Points - Coral-colored rosé with aromas of strawberries, peaches, apricot stones, licorice and grapefruit pith. Medium-bodied and round with a soft, fruity finish. Dry.

Technical Specifications

Varietal Composition:	100% Pinotage
Vineyard Region:	South Africa / Western Cape / Paarl and Wellington
Vineyard Characteristics:	20 year old vines on average. Decomposed and weathered granite Paarl - 700 - 900ft above sea level. North-Eastern exposure; Wellington – same exposure, slightly lower elevation
Winemaking / Vinification:	Hand-harvested, 100% destemmed grapes, crushed via bladder press. One hour of skin contact, then pressed in stainless steel tanks for 11 day temp-controlled fermentation (select yeast). Aged 3 months (5 days on lees) in stainless steel, no bottle aging to preserve freshness Filtered and fined using pea protein. Vegan wine.
Alcohol / Volume:	12.8%
Acidity:	5.6 g/l
Residual Sugar:	4.6 g/l