



# BACKSBERG

SUSTAINABLY FARMED

BLACK LABEL RANGE | PUMPHOUSE  
shiraz

**2017**

**ORIGIN:** Paarl

**CLIMATE:** Mediterranean

**VITICULTURE:**

Lyre system 20-year-old vineyards - grown in weathered granite and Chocolate Cake soils on the slopes of the Simonsberg Mountain - allow for maximum sun exposure ensuring happy and healthy older vines.

**VINIFICATION:**

Soft-skinned Shiraz is fermented warm for 5-6 days. It is then pressed to finish fermentation in barrel. Ageing occurs for 12 to 18 months in small French and American oak barrels.

**BLEND:** Shiraz

**AGEING POTENTIAL:** 10 to 15 years

Alc 14.42% RS 2.8 g/l pH 3.63 TA 5.0 g/l

**TASTING NOTE:**

Produced from intensely concentrated Shiraz grapes, this wine exhibits a wonderful velvety depth. Black cherry and mulberry notes give way to hints of aniseed and vanilla, which are derived from maturation in small French - and just a few American - barriques.

**PAIRING SUGGESTION:**

Pair with hearty stews and roasts.

*The Pumphouse, located high on the Backsberg property, is a humble concrete structure which plays an imperative role in day-to-day farm activities. The building epitomises Backsberg's approach to winemaking, unassuming but extraordinary.*

**AWARDS:** 90 points - Tim Atkin '19 | Silver Outstanding - Veritas '19  
85 points - John Platter '20



Safrá 2017. Vinícola Backsberg em 12/10/2019. Paarl/ZA.