

# BACKSBERG

SUSTAINABLY FARMED

## FAMILY RESERVE | RED

cabernet sauvignon, merlot & malbec blend

### 2016

**ORIGIN:** Paarl

**CLIMATE:** Mediterranean

#### VITICULTURE:

Sun worshiping, open armed lyre trellised vines as well as older VSP hedged vines - situated on the slopes of the Simonsberg Mountain in soils of weathered granite and Oak leaf - ensure optimal grape ripeness.

#### VINIFICATION:

Highly concentrated grapes with intense flavour of each cultivar are hand selected to produce this expressive and full-bodied wine. The three cultivars are blended after 6 months and allowed to age for a further 12 months in new French oak. This wine is produced only in exceptional years and rarely exceeds 20 barrels.

**BLEND:** 50 % Cabernet Sauvignon, 33% Merlot, 17%Malbec

**AGEING POTENTIAL:** Best enjoyed within 15 to 20 years

Alc 14.3% RS 3.3 g/l pH 3.5 TA 5.4g/l

#### TASTING NOTE:

Concentrated flavours of black forest berries infused with spice, cedar and vanilla. Extended skin contact and aging in small French barriques contribute to its complexity.

#### PAIRING SUGGESTION:

This wine is the perfect accompaniment to classic hearty fare such as roast beef or lamb. The connoisseur's preferred red blend.

**AWARDS:** TM Mercurey Trophy for the Best French Style Red Blend - Michelangelo '18 | 93 points - John Platter '19 & '20 Silver - Veritas

*Only produced in exceptional vintages Backsberg's flagship selection is created from the very best vineyard blocks. No effort is spared to create these fine wines of true personality and distinction.*



Safrá 2016. Vinícola Backsberg em 12/10/2019. Paarl/ZA.