

FIFTH GENERATION RANGE

PLUM VALLEY MERLOT 2022

Backsberg celebrates five generations of winemaking heritage. The Plum Valley Merlot acknowledges the origins as a working farm when everything from oranges to peach trees and plums were once grown.

VITICULTURE

Trellised vineyards grown in Table Mountain Sandstone and rock soils ensure these vines are planted in soils rich in organic matter.

VINIFICATION

A long skin fermentation with lots of aeration is followed by oak maturation for 12 months in 300l Frenchoak barriques.

TASTING NOTE

Plump and well-rounded, this smooth red Merlot is a bundle of vinous energy with prominent notes of plum, cherry, chocolate and raspberry soaring from the glass.



VARIETY Merlot

WINE OF ORIGIN Coastal Region

AGING POTENTIAL Best enjoyed within 5 to 7 years

FOOD PAIRING

Pairs well with duck, lamb, sirloin steak and pastas as well as being a delicious partner to chocolate and mint desserts. Serve slightly chilled.

TECHNICAL ANA LYSIS Alc 14% RS 3.0 g/ℓ

> pH 3.5 TA 5.5 g/ℓ



