



BACKSBERG

FAMILY TREE RANGE

Pumphouse

SHIRAZ

Best enjoyed
within 5 to 12 years

Alc 14.15% | RS 3.4 g/l
pH 3.53 | TA 5.5 g/l



VINTAGE 2023

W.O. COASTAL REGION

The Family Tree honours the rich tapestry of people and places that were integral in the Backsberg legacy. The Pumphouse was a humble concrete structure, traditionally located high up on the slopes of the mountain. A vital life-source for happy healthy vines, this structure epitomises Backsberg's approach to winemaking, being unassuming but extraordinary.

VITICULTURE Grown in weathered granite soils on high elevation mountain slopes in both Paarl and Stellenbosch with cooling breezes from the Atlantic. This ensures optimal berry ripening. Trellised vines provide maximum sun exposure with carefully considered drip irrigation encouraging ideal flavour development. 8 tons/Ha delivers concentrated, high-quality fruit.

VINIFICATION Hand-picked, and whole crushed, the soft-skinned Shiraz grapes were fermented slightly cooler and longer at 25°C for 10 days. They were then pressed to finish fermentation in barrel. Aging occurs for 14 months in predominantly French oak with 10% American oak driving the vanilla and coconut notes within the wine.

TASTING NOTE On the nose expect old spice, cedar and vanilla. Exhibiting a wonderful velvety depth, this is a powerhouse of a wine with flavours of ripe plum, black cherry, mulberry, liquorice and spiced fruit cake. A generous wine that just keeps giving.

Pair with hearty stews and rich roasts

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