



# SYDNEY BACK

## KOSHER WINES

### MERLOT *oaked*

The Sydney Back Kosher range celebrates the Lithuanian Jewish roots of the Back family. Made under the auspices of the Cape Town Beth Din and the OU of the United States, this wine is Mevushal and Kosher for Passover.

**ORIGIN** Paarl

**VINTAGE** 2021

#### TASTING NOTE

Endlessly easy to drink, there are no hard edges to this smooth Merlot that offers a bouquet of red berries and plum.

#### VITICULTURE & VINIFICATION

Sun worshiping, open armed lyre trellised vines, ensure maximum fruit ripeness. Oakleaf and weathered granite soils ensure these vines are planted in soils rich in organic matter. Fermentation for 5 to 6 days with maturation in French oak for 12 months. Pasteurised and prepared under supervision of the Cape Town Beth Din. This wine is Mevushal and Kosher for Passover

#### FOOD PAIRING

A barrel-matured red, this wine is the perfect partner to braised short rib and lamb.

#### CELLARING POTENTIAL

Best enjoyed within 5 to 7 years

Alc 13.2% | RS 3.0 g/l | pH 3.5 | TA 6.0 g/l



KOSHER FOR PASSOVER

*Honouring Sydney Back a Cape Winemaking Icon*

PRODUCT OF SOUTH AFRICA

