

Shiraz Backsberg Pumphouse 2019



Region

The viticultural variety offered by the many different types of soil, aspect and altitude make the area of Paarl successful with more grape varieties than any other of South Africa's regions. The best slopes occupy the cooler northern aspect of the Simonsberg Mountain and can successfully produce the key grapes demanded by the international markets. Shiraz and Viognier have really thrived and the wine writers extol the virtues of these grapes in particular.

Producer

Founded in 1916, this wonderful estate is located below 'The Little Tower of Babylon' on the steep hillside vineyards in Paarl. This prominent producer has been at the forefront of quality wine production for many years. Currently under the stewardship of fourth generation Simon Back, they are making considerable waves in the international market. Recently achieving carbon neutral status, the first in South Africa. They constantly strive to produce the highest quality grapes using natural and organic principles. Alicia Rechner is back at the helm as winemaker and is well supported by viticulturalist Clive Trent.

Tasting Notes

The Pumphouse Shiraz is selected from mature vineyards that show intense varietal character including blackberry, black cherry, mocha, pepper and spice. Whilst full bodied, the fruit is ripe and sweet and the tannins are soft and supple. A subtle mint and vanilla complexity is derived from a 12-18 month period of maturation in small oak barrels and enhances a long finish.

Food

This is a good accompaniment to well flavoured game dishes, stews and roast meats.

Technical Information

Country	South Africa
Region	Paarl
Grape(s)	Shiraz (95%) Malbec (5%)
Type	Red
Style	Robust
Oaked Style	Oaked
Body Style	Full bodied
Sustainable	Yes-certified sustainable

Dry/Sweet Style	Dry	
Alcohol Content	14%	
Closure Style	Cork	
Organic/Biodynamic	No	
Allergens	Milk:	No
	Egg:	No
Vegetarian/Vegan	Vegetarian:	Yes
	Vegan:	Yes



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