

BACKSBERG

Patriarch

CABERNET FRANC 2021
WINE OF ORIGIN STELLENBOSCH

The Patriarch commemorates the legacy of the iconic Sydney Back: an incredible father, grandfather, winemaker, businessman, philanthropist and industry pioneer. Much like Sydney, this wine has real punch, heart and soul, and is only produced in exceptional vintages from the very best vineyard blocks.

VITICULTURE These Cabernet Franc grapes are grown on the slopes of the Helderberg Mountain where the vines are nourished by abundant sunlight, rich weathered granite soils and cool False Bay sea breezes that funnel in through the valley. The vines are slow to ripen, encouraging flavour development and ideal varietal character.

VINIFICATION Hand-picked, the grapes are destemmed and sorted prior to fermentation in small inert open fermenters at 25 degrees Celsius with a cap punch-down twice daily for 10 days. The wine is then matured in both first and second fill French oak post malolactic fermentation for 12 months.

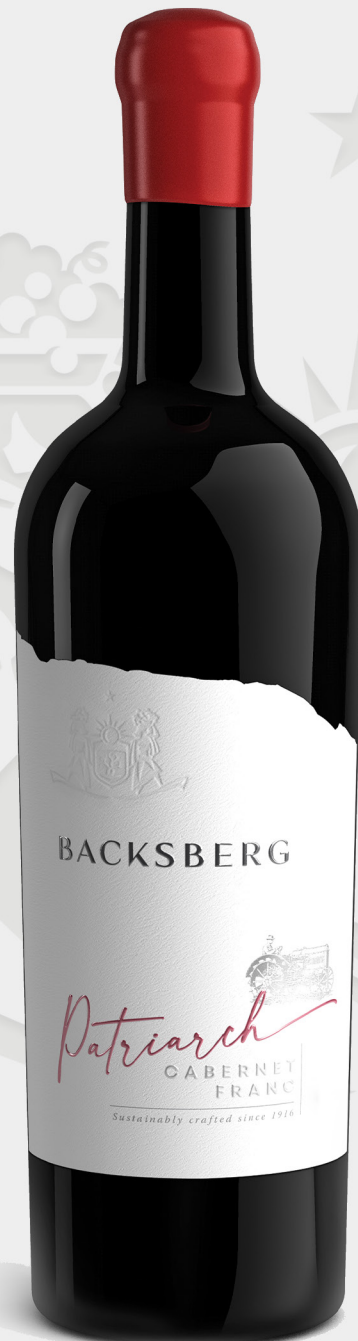
TASTING NOTE A bright and vibrant ruby with cherry tonality in appearance. Expect typical spice dry-leaf Cabernet Franc notes, gooseberry, dusty cedar, blackcurrant, plum and violets on the nose. Laden with flavours of pencil shavings and raspberry with a clean, dry finish, this wine will reward further cellaring.

FOOD PAIRING The ideal partner to roast pork, turkey with cranberry sauce, roasted cherry duck and ripe cheeses.

CELLARING POTENTIAL 10 to 20 years

TECHNICAL ANALYSIS

Alc 14.0%
RS 2.6 g/ℓ
pH 3.5
TA 5.5 g/ℓ



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