



SYDNEY BACK

KOSHER WINES

PINOTAGE *oaked*

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

ORIGIN Coastal Region **VINTAGE** 2020

TASTING NOTE

Concentrated, soft and oak-aged, this ultimate expression of South African Pinotage rewards the palate with a juicy blackberry finish.

VITICULTURE & VINIFICATION

Hedged VSP vines planted in dark, rich soils of Oakleaf and weathered granite provide optimal conditions for this truly South African grape variety. Fermented on the skins for 4 days, pressed, pasteurised and bottled early. This wine is prepared under supervision of the Beth Din South Africa. It is Mevushal and Kosher for Passover. Pinotage grapes with 30% of the blend having been oaked for 9 months

FOOD PAIRING

The perfect pairing to roast beef and potato kugel.

CELLARING POTENTIAL

Best enjoyed within 2 to 3 years

Alc 13.57% | RS 2.0 g/l | pH 3.43 | TA 5.3 g/l



MEVUSHAL
KOSHER FOR PASSOVER

Honouring Sydney Back a Cape Winemaking Icon

PRODUCT OF SOUTH AFRICA

