



# BACKSBERG

FAMILY TREE RANGE

# Pumphouse

## SHIRAZ

Best enjoyed  
within 5 to 12 years

Alc 14.0% | RS 3.0 g/l  
pH 3.5 | TA 6.0 g/l



**VINTAGE** 2020

**W.O.** COASTAL REGION

The Family Tree honours the rich tapestry of people and places that were integral in the Backsborg 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 Backsborg's approach to winemaking, being unassuming but extraordinary.

**VITICULTURE** Grown in weathered granite and Chocolate Cake soils on high elevation mountain slopes with cooling breezes from the Atlantic. This ensures optimal berry ripening. Open-armed 22 year-old lyre trellised vines provide maximum sun exposure with carefully considered drip irrigation encouraging ideal flavour development. 8 tons/Ha delivers concentrated, high-quality fruit.

**VINIFICATION** Soft-skinned Shiraz was fermented warm for 10 days. It was then pressed to finish fermentation in barrel. Aging occurs for 14 months in small French and American oak barriques.

**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*

**AWARDS** Decanter Silver ('22) | IWSC Bronze ('22)

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