

The Butcher's Pour

March 2026

March is Women's History Month honoring the contributions of women to history, culture, and society. This month's wine collection is from Backsberg Wines in South Africa; made by head female wine maker, Alicia Rechner.

Backsberg Chenin Blanc (White and Blue Label) 2025

Chenin Blanc is the most widely planted variety in South Africa and is considered by some as the country's defining white grape. The Backsberg Gravel Road Chenin Blanc is fresh, fruity and deliciously moreish. For anyone not familiar with the grape, Backsberg's Chenin Blanc can be described as a great intersection between Chardonnay, Pinot Gris and Sauvignon Blanc. The wine offers some of the body you would get from Chardonnay, the acidity from Sauvignon Blanc and the freshness and approachability from Pinot Gris. Pair with seafood, creamy sauces, oysters, roasted pork, and Asian dishes.

Backsberg Sydney Back Chardonnay 2022

The fruit is from both younger vines, that drive the fruit profile, and low-yielding older vineyards that provide a very finely structured backbone. These vines have been planted in sandy clay-loam soils. Chardonnay fruit, with ripe tropical flavours, is lightly pressed for gentle extraction. Pasteurized in the juice stage of production, this wine is prepared under supervision of the Beth Din South Africa. It is Mevushal and Kosher for Passover. Pair with fish, shellfish, brie and camembert cheese, roasted chicken, and creamy pasta dishes.

Backsberg Blueberry Row Pinotage 2020

Backsberg is home to one of South Africa's largest and most prestigious blueberry farms. Growing top-tier fruit that is exported to countries around the world, these blueberries are carefully tended to by an expert team. Pinotage has come a long way since its international debut some 20+ years ago. The Backsberg Pinotage is a medium-bodied wine with gorgeous dark fruit and lengthy finish. Chill it down for 30 minutes and open up the world of food pairing possibilities. The fruit for this wine comes from a combination of trellised and bushvine vineyards located in the Paarl and Wellington districts of the Coastal Region of South Africa. Soils are Oakleaf and weathered granite. The fruit is picked fully ripe between 24 and 26 brix. Brought to the cellar, sorted, destemmed and crushed into closed-top stainless steel fermentation tanks. Fermentation is slow to start, with two pumpovers done daily for the first two to three days. Once it hits 17 brix, Pinotage fermentation starts to really roll and careful monitoring is essential. Pumpovers are increased to four times daily until the wine is dry. It's then pressed off the skins and placed into neutral French oak barrels for 8 - 12 months. The wine is then bottled and allowed to rest for a further 6 - 12 months before being released. Pair with grilled meats, savory BBQ, and spicy dishes. Perfect with lamb stews.

Backsberg Cabernet Sauvignon 2019

The Coastal Region of South Africa is internationally renowned for the quality of Cabernet Sauvignon grown in the area. This rendition from Backsberg is no exception. Winemaker Alicia Rechner admits to it being her favorite red variety to make at Backsberg due to the excellent quality produced by the vineyards year in and year out. The fruit comes from a combination of newer and older hedged VSP vines, planted in rich Oakleaf and weathered granite soils. Cool-crushed and cold-soaked for a few days prior to fermentation. During fermentation, aerated pump overs 4 times a day further help the gentle extraction of color and tannins. Post fermentation skin contact and 15 months of oak aging in one third new French barrels and two thirds in neutral French barrels produce a wine that has both bold structure and sufficient weight on the mid-palate. The wine is bottled after barrel aging and left for a further 6 - 12 months before being released. Pair with high protein, high fat, savory dishes including grilled ribeye, lamb, and braised short ribs. Also pairs well with hard cheeses, mushroom based dishes, and dark chocolate.

About the Wine Maker



Backsberg Winemaker:

ALICIA RECHNER

For Alicia Rechner, winemaking isn't just science—it's instinct, patience, and a touch of magic. As Backsberg's Head Winemaker, she has spent over 20 years crafting wines that balance precision, technicality, and drinkability.

A graduate of Stellenbosch University with a BSc in Oenology, Alicia honed her craft in world-class wine regions from Mosel in Germany to McLaren Vale in Australia. She joined Backsberg in 2002, returned as Cellar Master in 2012, and has been shaping the estate's wines ever since.