



BackVintage™

Reserve

2014 Côtes du Rhône Villages Cairanne AOC

Tasting Notes

This wine was sourced from Domaine L'Ameillaud in Cairanne, a commune located in the Vaucluse département in south-eastern France. The AOC Côtes du Rhône - Villages Cairanne carries stricter requirements than for the Côtes du Rhône.

After a warm spring, vintage seemed set to be early, but summer's cool and wetter weather delayed vine growth and grape maturation. Longer ripening time delivered wines with silky textures, vibrant fruit character and luscious, soft tannins. It is a middle-weight vintage due to the cooler summer season.

Colour Deep ruby / purple.

Nose Red fruits, blackberry and cherry.

Palate Medium bodied with hints of spice and black pepper, fine tannins and good length.

This is delicious blend of 59% Grenache, 20% Syrah (Shiraz), 19% Carignan and 2% Mourvèdre. The Grenache provides the wine's spices, generosity, structure and backbone. The Syrah adds colour, complexity, blackcurrant notes and aroma, and finally the Carignan provides more acidity and complexity.

The juicy flavours and lovely balance makes for beautiful drinking now, although it may be cellared beyond 2017.

Winemaking Notes

Vineyard Management

Located in the heart of Cairanne, the vines (average age around 35 to 40 years old) grow on south facing slopes of essentially clay / limestone soils, with a fairly high amount of marlstone for the parcels of Grenache.

Most of the vines reserved for CdR / Cairanne production are trained on wires, except for a couple of parcels planted before the Second World War, which are bush-vines.

In summary, the wines are:

- Dense-planted at about 4,400 vines per hectare
- Cultivated between the rows but unirrigated
- Managed without insecticides and with a reasoned use of fungicides (with a preference for copper wash and sulphur)
- Systematically green-pruned and picked by hand.

Picking started on 16th September and was finished by 8th October, beginning with Syrah and moving progressively onto Grenache - Carignan and Mourvèdre.

Baumé levels ran between 13°5 and 14°5, depending on the varieties.

The fruit was 100% de-stemmed, thereby providing darker colour and enhancing the sweet fruit. The juice was pre-blended - Syrah + Grenache, Grenache + Syrah, Grenache + Carignan and Carignan + Mourvèdre.

Domaine L'Ameillaud aims at 20mg per litre of free-sulphur dioxide after bottling. TA at around 3.5g/l as H₂SO₄ (5.25g/l as tartaric) and pH 3.70.

Fermentation 10 days traditional fermentation

Maturation 9 months in tank.

Alcohol 14.0%
SO2 Free 20 ppm
pH 3.70
(The acidity is a touch higher than average due to the cooler summer.)

Bottling Date 28th July 2015

Nick Bulleid MW (Independent) Wine Selection / Winemaking Supervision

Nick Thompson Winemaker (Domaine L'Ameillaud)

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Retail Price **\$22.00 per bottle** (includes GST)