



BackVintage™ 2015 Reserve Tumbarumba Chardonnay

Tasting Notes (by Nick Bulleid MW)

Tumbarumba is one of our coolest mainland regions and produces an elegant style of Chardonnay with delicate fruit expression and fresh, natural acidity.

Colour Pale lemon yellow

Nose Delicate and fresh, with honeydew melon, lemon and white peach. Subtle French oak adds complexity.

Palate Medium bodied and finely structured, with intense white fruit flavours, hints of nuttiness from oak and light lees texture.

The wine is a beautiful example of finesse found in Tumbarumba Chardonnay. It is a good accompaniment to fish and salads and will suit fuller flavoured dishes as it develops richer flavours into 2018.

Winemaking Notes

The chardonnay for this wine was grown at high altitude and came from three vineyards in the Tumbarumba region. Three of the four component grapes were harvested from 25th February to the 27th February 2015. The remaining component (20%) was picked much later on the 17th March 2015.

Twenty per cent of the wine underwent a malolactic fermentation, to balance the acidity and add complexity.

The majority was fermented in French oak barrels, (one third of them new, one third of them one year old) and subsequently matured for nine months with frequent stirring (battonage) to maintain freshness and build mid palate, lees complexity and texture.

A small portion (6%) was fermented as clear juice in tank and stored with the same frequent battonage as the oaked portion.

Alcohol	12.4%
SO2 Free	37 ppm
pH	3.25
Residual Sugar	1.7 g/litre
Bottling Date	23 rd February 2016

Nick Bulleid MW (Independent) Wine Selection / Winemaking Supervision

Mike Farmilo Winemaker

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