



BackVintage™ 2014 Reserve McLaren Vale “Block 3” Shiraz

This classic McLaren Vale Shiraz was made from the best portion of grapes of B+/A- grade fruit we sourced from the 160 hectare Connors Farm vineyard near the McLaren Vale township.

Nick Bulleid MW Tasting Notes

The 2014 growing season was close to ideal, although the extremely dry and windy conditions experienced through spring followed less than average rain in winter. The heatwave experienced in January was early enough to avoid damage to the grapes and was followed by welcome rain in mid-February. The subsequent mild and warm conditions and cool nights in March resulted in an orderly vintage, with steady and timely intake of ripened fruit. The result was richly flavoured wines with better structure than those affected by heat during the harvest.

Made entirely from fermentation onwards, BackVintage’s winemaker, Mike Farmilo, managed this wine from grape selection right through to bottling.

Colour	Deep red purple.
Nose	Excellent, rich ripe blackberry fruit with hints of spices and vanilla.
Palate	Full bodied, with great depth of dark berries, hints of chocolate and Turkish Delight. Savoury oak adds further complexity. It finishes with firm, balanced tannin and very good length

This wine has the flavour and structure to develop more complexity over many years, until at least 2024. Enjoy it with flavoursome red meat dishes.

Winemaking Notes

The grapes were harvested on 15th March 2014, with yields at 7–9 T/ha. The grapes were de-stemmed and pumped to open fermenters, with about 20% whole berries. A 2 day cool soak was followed by pump-overs up to four times daily during peak fermentation at 28°C. The fermentation finished at approx. 22°C. The must was drained and pressed at or around dryness after 10 to 12 days on skins and settled for 24 hours before racking to oak. The wine was racked once after malolactic fermentation (MLF) before returning to oak.

Oak maturation

The wine was matured in McLaren Vale in for 24 months in BackVintage French oak hogsheads, 40% of which were brand-new. During maturation, the wine was racked every three months to integrate the fruit and oak and produce a more complex wine.

Alcohol	14.5%
SO2 Free	35 ppm
T/A	6.76
pH	3.47
Bottling Date	24 th November 2016

Nick Bulleid MW (Independent) Wine Selection

Mike Farmilo Winemaker

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Retail Price **\$19.99 per bottle** (includes GST)