



## **BackVintage™ 2016 Adelaide Hills Sauvignon Blanc**

### **Tasting Notes by Nick Bulleid MW**

Sauvignon Blanc has found a natural home in the high altitude and cool climate of the "Hills". The 2016 vintage was generally mild with low rainfall. Cooler conditions throughout early February meant there were excellent conditions for acid retention and flavour development. Notwithstanding overall yields were higher in 2016 compared to 2015, the fruit showed exceptional quality.

<b>Colour</b>	Pale lemon yellow.
<b>Nose</b>	An intense nose of tropical fruits and sweet melon with citrus tones and typical grassy notes.
<b>Palate</b>	The palate shows fresh grapefruit with a gentle hint of passionfruit on the finish. Fresh and beautifully balanced, this Sauvignon Blanc is generously flavoured finishing softly with balanced acidity.

A delicate wine sourced from the southern end of the Adelaide Hills, its generous favour, fruit and length combine to present a beautifully balanced wine. You'll find it delicious with seafood, salads or just by itself. It will be its best while young and into early 2018.

### **Winemaking Notes**

Date Picked:	4 blocks on the 19 <sup>th</sup> , 20 <sup>th</sup> and 23 <sup>rd</sup> of Feb 2016 (early for the Adelaide Hills)
Baumé:	approx. 12.4
Fermentation	Fruit was destemmed then crushed and sent straight through the press. Fermentation took place in stainless steel tanks at cool temperatures to encourage varietal expression. Parcels were subsequently selected and blended post fermentation to achieve the desired wine style.
Alcohol	12.5%
SO2 Free	32 ppm
TA	6.58 g/L
pH	3.05
RS	3.1 g/L
Bottling Date	4th April 2017

**Nick Bulleid MW** (Independent) Wine Selection / Winemaking Supervision

**Mike Farmilo** Winemaker

**Stockist** BackVintage Wines Australia  
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**Retail Price** **\$12.99 per bottle** (includes GST)