



BackVintage™ 2016 Adelaide Hills Chardonnay

Tasting Notes by Nick Bulleid MW

The 2016 vintage has produced some excellent white wines in the Adelaide Hills. We combined the positive characteristics of two parcels of Chardonnay from different parts of the Adelaide Hills – Charleston and Gumeracha - to produce this complete wine. One was barrel-fermented in French oak for complexity and texture, the other fermented in tank for freshness and purity. Both wines underwent a partial malolactic fermentation to soften the acidity and give more roundness.

Colour	Pale yellow.
Nose	White peach, honeydew melon and a hint of grassiness.
Palate	Medium body. Ripe stonefruit flavours with subtle oak overtones. Light texture on the finish with balanced acidity.

This is a well-balanced, 'modern' style of Chardonnay, with fresh flavours and understated oak. It will develop further flavour and complexity through at least 2018. It complements a wide range of courses, particularly chicken dishes, seafood and salads.

Winemaking Notes

Dates Picked: Gumeracha portion (66%) - 17th February 2016
Charleston portion (33%) 3rd March 2016

Baumé: between 11.7 and 12.0

Fermentation The Gumeracha portion was fermented in a range of oak barrels from old to third use, with lees stirring on a monthly basis. The wine was cycled through new Seguin Moreau hogsheads prior to racking to tank, fining and filtration.

The Charleston fruit was fermented in stainless tanks at 14 degrees celcius. Both elements underwent partial malolactic fermentation.

Alcohol	12.5%
SO2 Free	37 ppm
TA	6.16 g/L
pH	3.05
RS	<2.5 g/L
Bottling Date	9th July 2017

Nick Bulleid MW (Independent) Wine Selection / Winemaking Supervision

Mike Farmilo Winemaker

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Retail Price **\$12.99 per bottle** (includes GST)