



BackVintage™ 2017 Adelaide Hills Pinot Gris

Nick Bulleid MW Tasting Notes

The 2017 vintage produced some excellent white wines in South Australia. Similar to our 2016 vintage, we have blended two complementary parcels (60:40) of Pinot Gris from different vineyards in the Adelaide Hills for this wine. One of these had a small proportion fermented in used, neutral French barrels where it rested on its lees to gain more roundness, texture and complexity. The other was more Grigio in style – tighter and leaner.

Our resulting wine has the body and rich fruit of the Gris style and is labelled accordingly accompanied by the crisp acidity from the Grigio component.

Colour	Pale yellow with a hint of bronze.
Nose	Fragrant aromas of pear and lemon. White peach adds fullness.
Palate	Medium bodied, round and soft. Lemon and stone-fruit flavours and a hint of nashi pear. Crisp acidity on the finish.
	Try this style of Pinot Gris with seafood, Thai dishes, fine-flavoured chicken dishes and salads.

Winemaking Notes

Harvested on the 18th of February, the Pinot Gris was picked into two separate batches based on the flavour profile, both exhibited ripe fruit flavours even at the modest sugar levels of 11.5° Baume. The majority of the free run components were gently pressed in our airbag/tank press, denying the inclusion of any harsh phenolics, whilst a small amount (the light pressings) was retained separate and fermented in aged French oak hogsheads.

Picking Dates	18 th and 26 th February 2017
Fermentation	The free run components were fermented cool and took 13 days to complete. After fermentation, the wine was held on yeast lees to add further complexity and texture, further enhancing the gentle floral and citrus fruit flavours. The oak component was allowed to partially (~20%) complete malolactic fermentation and gives the wine an extra dimension of complexity.
Maturation	8 months
Alcohol	12.5%
SO2 Free	31 ppm
TA	5.62 g/L
pH	3.20
Bottling Date	6 th November 2017

Nick Bulleid MW (Independent) Wine Selection / Winemaking Supervision
Mike Farmilo Winemaker
Stockist BackVintage Wines Australia
www.backvintage.com.au
Enquiries: 1300 789 640

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