



## **BackVintage™ 2013 Langhorne Creek Shiraz**

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

The 2013 growing season was close to ideal, although a hot, dry autumn hurried ripeness along early.

<b>Colour</b>	Deep purple-red
<b>Nose</b>	Ripe dark plums with subtle oak. Shows some elegance.
<b>Palate</b>	Medium to full bodied and round in the mouth. Good depth of dark fruits, finishing with plenty of soft tannin.

This is a fleshy, generously flavoured, yet soft wine that's characteristic of the Langhorne Creek region. The soft balance makes it delicious now with flavoursome red meat courses, pasta and barbecued foods. It will gain further complexity past 2020.

### **Winemaking Notes**

The fruit was sourced from specialist growers from the Langhorne Creek floodplain in the Lake Plains & Tolderol sub regions. The vineyards are comprised of clay and clay loam soils over marine limestone. Vine age is from 10 years to 60 years, the average being 15 years. Most of the fruit was from local Shiraz clones (Floodgate, Butts & Welly Rd) as well as Tahbilk, 1654, and 2626.

The grapes were harvested from 27<sup>th</sup> February 2013 to 25<sup>th</sup> March 2013, with yields at 7–9 T/ha. The grapes were de-stemmed and pumped to open fermenters, with about 20% whole berries. A one to two 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

Matured for 12 months in French oak puncheons and hogsheads (approximately 15% were new).

Alcohol	14.1%
SO2 Free	36 ppm
pH	3.64
Bottling Date	22 <sup>nd</sup> January 2016

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

**Mike Farmilo** Winemaker

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