



## **BackVintage™ 2016 Hunter Valley Semillon**

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

The grapes for this wine were grown on volcanic silt soil in the Broke Fordwich area. This subregion of the Lower Hunter makes white wines with more fullness and softer finish than the Pokolbin area to the east. The perfect growing season leading up to the 2016 vintage resulted in a high natural acidity, which sits perfectly with the fresh citrus flavours and a hint of tropical notes.

<b>Colour</b>	Pale lemon yellow
<b>Nose</b>	Fresh lemongrass and hay aromas
<b>Palate</b>	Lively citrus flavours. Light to medium body. Finishes with crisp, balanced acidity.

This is a classic Hunter Semillon from an excellent year – delicate, fresh and crisp in its youth, and delicious now by itself or with salads and delicate fish. It has the potential to soften, fill out in flavour and gain wonderful toasty and lemon curd complexity past 2020, suiting as it does more flavoursome seafood dishes and white meats.

### **Winemaking Notes**

Dates Picked 16<sup>th</sup> January 2016

Handpicked and sourced from a single vineyard, the grapes for this wine were selected from 40 year old vines growing on volcanic "Fordwich Sill" vineyards of Broke Fordwich. The vineyard produces a rich soft style of wine with intense citrus like flavours. Post fermentation, the clear juice was fermented in temperature-controlled tanks to maximise flavour and freshness. No oak was used.

Maturation Steel tanks for 14 months.

Alcohol	12.0%
TA	7.1 g/L
pH	3.35
Bottling Date	12th December 2016

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

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