



## **BackVintage™ 2016 Watervale Clare Valley Riesling**

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

2016 was an excellent follow-up to the 2015 vintage in the Clare Valley, making Riesling wines with similar intensity but greater delicacy and suited to long-term ageing. The grapes from this wine were grown on Neil and Heather Grace's vineyard at Watervale. The clarified, free-run juice was fermented cold, at around 10-14°, to retain the delicate fruit flavours.

<b>Colour</b>	Pale lemon yellow with a green tinge.
<b>Nose</b>	Intense, yet delicate lemon aromas.
<b>Palate</b>	Lively citrus flavours. Fresh and crisp, combining intensity and delicacy. Finishes dry, with excellent length.

This is a classic Clare Valley Riesling, refreshing now by itself or with salads, subtly flavoured dishes and seafood. It will gain further complexity until at least 2022, suiting fuller flavoured dishes as it develops.

### **Winemaking Notes**

The grapes from this wine were grown on the Neil Grace vineyard in Watervale.

Date picked 23<sup>rd</sup> February 2016

Picked at 2.7 Tonnes / acre, baumé – 11.5

Neil Grace's vineyard has classic Watervale soils, red loam over limestone, with a westerly aspect. Grace's "dry-Grown" vineyard is hand-pruned and hand-picked and relies only on the natural rainfall. The limestone is able to retain moisture and assist the vine throughout periods of warm weather, almost drought-proofing in the summer months. Viticultural practices include vertical shoot positioning which not only encourages even ripening but also provides important shade to prevent the negative impact of sun-burn on the resultant wine.

The fruit was harvested in the cool of the night, de-stemmed, crushed and gently pressed. The free-run juice was chilled to preserve the vineyard expression and purity of fruit. Once settled, it was racked off solids and seeded with yeast. A cool, temperature controlled fermentation was carried out until the desired sweetness and acid balance is achieved. Fermentation was carried out in stainless steel tanks to retain the delicate fruit flavours.

Alcohol	12.0%
SO2 Free	30 ppm
TA	6.86 g/L
pH	2.94
RS	3.4 g/L
Bottling Date	14 <sup>th</sup> February 2017

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

**Mike Farmilo** Winemaker

**Stockist** BackVintage Wines Australia  
[www.backvintage.com.au](http://www.backvintage.com.au)

**Retail Price** Enquiries: 1300 789 640  
**\$12.99 per bottle** (includes GST)