



## **BackVintage™ 2016 Reserve Yarra Valley Pinot Noir**

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

The 2016 vintage in the Yarra Valley followed a warm, dry growing season that led to an early vintage with that welcome outcome, quantity and quality. The warmth produced generously flavoured wines. Several vineyards across the lower Yarra Valley, from Dixons Creek through Coldstream to Yarra Glen, provided the grapes for this flavoursome Pinot.

<b>Colour</b>	Light to medium crimson, with hints of purple.
<b>Nose</b>	Strawberry and cherry, with a touch of nutmeg from oak.
<b>Palate</b>	Rich and plump, with generous flavours of red and dark cherry and overtones of spice. It finishes with balanced, firm tannins.

This full-flavoured Pinot is ready now but, if you're looking for further "forest floor" complexity, it will develop past 2020. It's delicious with duck, other poultry and lamb.

### **Winemaking Notes**

Sourced from a combination of Yarra Valley vineyards picked between the 16<sup>th</sup> February and 29<sup>th</sup> February 2016. Yields ranged between 2.5 and 3.0 Tonnes / acre, mostly hand picked. Baumé – 13.0

After picking from 16<sup>th</sup> to 29<sup>th</sup> February, the grapes were crushed and destemmed in open pots, the skins and juice receiving a two-day cold soak and a pumpover twice daily to maximize extraction of colour.

The grapes were inoculated with a Burgundy-strain yeast and fermented with the temperature rising to 30°C to gain further colour and tannin. The juice was pressed off when dry and matured for 10 months in a mixture of French oak barrels and steel tanks.

Alcohol	13.0%
SO2 Free	34 ppm
TA	5.7 g/L
pH	3.55
Bottling Date	14 <sup>th</sup> February 2017

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

**Stockist** BackVintage Wines Australia  
[www.backvintage.com.au](http://www.backvintage.com.au)  
Enquiries: 1300 789 640

**Retail Price** **\$17.50 per bottle** (includes GST)