



## **BackVintage™ 2016 McLaren Vale Shiraz**

Sourced as 22 tonnes of B+/A- grade fruit from "Block 8" within the 160 hectare Connors Farm vineyard in California Rd, McLaren Vale, this shiraz follows its 2014 predecessor as a wine the BackVintage team has made entirely from fermentation onwards.

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

The summer of 2016 was unusual in that all the hot weather came in December 2015, with a few periods of extreme heat. As the grapes were early in their development, still green and hard, the heat had little impact compared with after they had changed colour. From late January the temperatures became milder during the day and cooler at night accompanied by regular rainfall events, all good conditions for flavour development. The Shiraz grapes ripened relatively slowly and the wines from this vintage generally show good fruit and soft tannins.

<b>Colour</b>	Deep, bright red.
<b>Nose</b>	Rich with sweet fruit. Red and dark plum, blackberry aromas and subtle, sweet oak.
<b>Palate</b>	Full bodied, with good depth of mouth-filling, dark berry flavour. Plenty of soft tannin. Beautifully balanced and finishing with very good length.

The 2016 is an excellent follow-up to our 2014 vintage of this wine. It will please lovers of reds with generosity, weight and considerable depth of flavour. It's delicious with red meats, particularly beef dishes, and will gain complexity and soften further past 2022.

### **Winemaking Notes**

The grapes for this wine were picked from Block 8, on Connors Farm, California Road in McLaren Vale.

The grapes were harvested on 7<sup>th</sup> March 2016, with yields at 7–9 T/ha. The grapes were de-stemmed and pumped to open fermenters, with about 20% whole berries. A 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.

#### Oak maturation

The wine was matured in McLaren Vale in for 18 months in BackVintage taransaud, saury and seguin French oak hogsheads. During maturation, the wine was racked every three months to integrate the fruit and oak and produce a more complex wine.

Alcohol	14.4%
SO2 Free	33 ppm
T/A	6.36
pH	3.54
Bottling Date	12 <sup>th</sup> November 2017

<b>Nick Bulleid MW</b>	(Independent) Wine Selection
<b>Mike Farmilo</b>	Winemaker
<b>Stockist</b>	BackVintage Wines Australia <a href="http://www.backvintage.com.au">www.backvintage.com.au</a> Enquiries: 1300 789 640
<b>Retail Price</b>	<b>\$12.99 per bottle</b> (includes GST)