



BackVintage™ 2016 Adelaide Hills Sauvignon Blanc

Tasting Notes by Nick Bulleid MW

A vineyard in Woodside provided the grapes (clone F4V6) for this crisp, intensely flavoured wine. They were fermented cold to preserve the classic passionfruit and grassy aromas of the variety.

Colour Pale lemon yellow.

Nose An intense nose of classic passionfruit and grassy aromas.

Palate The palate is light-bodied and lively, finishing with fresh acidity.

A delicate wine sourced with fruit from the southern end of the Adelaide Hills, its generous favour, fruit and length combine to present a beautifully balanced wine. Enjoy it while it's young, now and through 2019. Try it with seafood, salads or just by itself.

Winemaking Notes

Date Picked: 6th March 2018

Baumé: approx. 12.1

Fruit was destemmed then crushed and sent straight through the press. Fermentation took place in stainless steel tanks at cool temperatures to encourage varietal expression. Parcels were subsequently selected and blended post fermentation to achieve the desired style. Maturation was in stainless steel tanks.

Alcohol	12.2%
SO2 Free	33 ppm
TA	6.50 g/L
pH	3.15
Bottling Date	18th December 2018
Barrel No.	216

Nick Bulleid MW (Independent) Wine Selection / Winemaking Supervision

Mike Farmilo Winemaker

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Retail Price **\$12.99 per bottle** (includes GST)