



**BackVintage™ 2017 McLaren vale / Barossa**  
**Old Vine**  
**Grenache Shiraz**

***Gold Medal 95 Point Wine WineCompanion 1<sup>st</sup> August 2020***

**Nick Bulleid MW Tasting Notes**

The 2016/17 growing season began with a wet Winter and Spring resulting in plenty of available water throughout the root zone for the vines to access. Spring and early Summer temperatures were mild and below average, resulting in a long and even ripening period. Then followed warm dry days and cool nights during late Summer and Autumn. These ideal conditions for grape growing allowed us to make optimal picking decisions thus leading to grapes with a purity of fruit balanced with a concentration of flavour.

<b>Colour</b>	Deep purple red
<b>Nose</b>	Complex red fruit, cherries and berries combine with hints of chocolate with lifted aromatic pepper and spice.
<b>Palate</b>	Medium bodied and stylish, yet with good depth of dark berry flavour. Spice from the Grenache combines with rich fruit notes from the Shiraz. The wine finishes with fine tannins and good length.

Made to enjoy now, the wine will cellar to 2021 and beyond. The wine will gain cedary complexity until at least 2022. Try it with lamb yet the wine is a great accompaniment with some humble, rich spaghetti bolognese.

**Winemaking Notes**

Grenache 53% Shiraz 47% McLaren Vale 55% Barossa 44%

This wine is a bespoke blend of Old Vine Barossa Grenache (45%), to which was added some McLaren Vale Shiraz and a small parcel of McLaren Vale Grenache.

**Grenache**

The average age of the grenache vines from which the fruit was sourced is 60 years - remarkable for their contribution to a \$12.99 wine.

Batches of the old vine bush vine Grenache were crushed as separate parcels to either static pumpover fermenters or open top fermenters. The majority of batches were fully destemmed, however for some the stems are left on to contribute another flavour dimension.

The natural or 'wild' yeasts present on the grape skins were allowed to initiate the grape sugar fermentation. Individual batches were selected to remain on skins post-fermentation. The extended maturation helped contribute an even greater complexity and individuality to the wine. After draining and pressing off skins, the batches were racked into 3-6 year old American, French and Hungarian hogsheads for 9 months maturation.

**Shiraz**

The McLaren Vale Shiraz was sourced from a block planted more than 30 years ago, located at 175 metres above sea level in one of the most eastern vineyards in the Vale where the conditions are markedly cooler and therefore ideal for premium grape production.

The fruit was handpicked, fermented on skins for 6 days in pump over fermenters and aged in French & American Oak hogsheads (50/50), of which 20% was new Oak & remaining 80% 1-3 year old barrels for 16 months.

Alcohol	14.0%
SO2 Free	33 ppm
TA	6.00 g/L
pH	3.47
Bottling Date	22nd March 2019
Barrel No.	222

**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  
**\$13.99 per bottle** (includes GST)