



BackVintage™ 2017 Reserve Barossa Shiraz

Nick Bulleid MW Tasting Notes

Spring in the Barossa was wet and cool and this slowed the growing season. The result was a welcome change from the early vintages of recent years. This flavoursome wine combines grapes from the warmth of the Barossa Valley and the cooler Eden Valley.

Colour	Mid-deep purple-red.
Nose	Good depth of red and dark fruits, with subtle vanilla from oak.
Palate	Rich, sweet fruit flavours and fine tannin structure. Characteristic Barossa intensity is offset by the fine tannins of 2017.

Although still youthful, the wine is fully ready to enjoy, but will continue to gain complexity through 2024. Try it with generously flavoured red meats or char-grilled vegetables.

Winemaking Notes

Sourced from a combination of vineyards which were picked during March and April 2017.

The grapes were de-stemmed and crushed to stainless steel fermenters where they were gently macerated to minimise any extraction of hard tannins. The less vigorous extraction and lower ferment temperatures contributed to the combination of fresh aromatics and a generous mouth feel.

The wine was matured for 9 months in French and American oak barrels.

Alcohol	14.0%
SO2 Free	54 mg/L
TA	5.9 g/L
pH	3.68
Bottling Date	22 nd August 2019

Nick Bulleid MW (Independent) Wine Selection / Winemaking Supervision

Mike Farmilo Winemaker

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Retail Price **\$19.99 per bottle** (includes GST)