

BACKVINTAGE



Founded in 2003, BackVintage has built its reputation on delivering exceptional wines at unbeatable prices, without the overheads of traditional wineries. We source the finest fruit from Australia, New Zealand, and even France, working with industry legends like Nick Bulleid MW and Mike Farmilo (former Senior Red Winemaker at Penfolds and winner of two Jimmy Watson trophies) to craft wines that reflect the best of each region and vintage.

WHITE LABEL CABERNET SAUVIGNON 2022

COLOUR

Deep crimson, purple.

NOSE

Fresh, with juicy red berries and spices.

PALATE

Rich, dark berry flavours, yet medium bodied and elegantly structured, with fine, balanced tannins and excellent length.

FOOD PAIRING

The flavours and stylish balance are classic Coonawarra. While drinking well already, the wine will soften further and gain more cedar-like complexity past 2029. It's delicious with red meats, especially lamb, but would suit many flavoursome dishes.

WINEMAKING

The grapes were fermented in small batches in static, stainless steel fermenters. After pressing and completing malo-lactic fermentation, to soften acidity and improve balance, the wine was aged in 300 litre French oak hogsheads 20 months.

QUICK NOTES:

VINTAGE: 2022

REGION: COONAWARRA

VARIETY: Cabernet Sauvignon

BOTTLED: August 2024

WINEMAKERS: Michael Farmillo,
Andrew Hercock

ALC%/VOL: 14.7% v/v

TITRATABLE ACIDITY: 6.1 g/l

PH: 3.34

CELLAR POTENTIAL: 5+ years

MATURATION: The wine was aged in 300 litre French oak hogsheads for 20 months prior to being prepared for bottling.

