

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 GRENACHE 2024

COLOUR

Light-mid purple.

NOSE

Fresh, with juicy red berries and spices.

PALATE

Fresh medium body, with berry flavours building through the mouth. A light, brisk brush of tannin. Finishes with good length.

FOOD PAIRING

Far from the traditional, fuller bodied oak-matured grenache, this is a 'summer red', made with a deliberately light touch. It was bottled early to preserve its fresh, juicy flavours and will suit salads and Mediterranean-inspired dishes. Enjoy it over the coming year.

WINEMAKING

The grapes came from a single vineyard in the Sellicks region of McLaren Vale from 25-year-old vines. They were crushed with the rollers set apart to allow whole berries through for ferment, promoting aroma and softness. After primary fermentation the wine was pressed into a stainless steel tank to undergo malolactic fermentation, where it was racked and bottled in early September to maintain freshness and vitality.

QUICK NOTES:

VINTAGE: 2024

REGION: MCLAREN VALE

VARIETY: 98% Grenache, 2% Shiraz

BOTTLED: September 2024

WINEMAKERS: Michael Farmillo,

Andrew Hercock

ALC%/VOL: 14.4% v/v

TITRATABLE ACIDITY: 5.2 g/l

PH: 3.5

CELLAR POTENTIAL: 1-2 years

MATURATION: There was no oak aging of this wine, promoting its pure fruit and suppleness.

