



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 CHARDONNAY 2024

COLOUR

Bright, pale lemon yellow.

NOSE

Overall fresh, with yellow peach aromas and hints of oak and lees complexity.

PALATE

Medium bodied and full in the mouth, with stonefruit flavours and subtle bready lees. Gives a soft, round impression, finishing dry, with balanced acidity.

FOOD PAIRING

This flavoursome Chardonnay will accompany a wide variety of dishes, including seafood and chicken salads, its understated complexity complementing rather than intruding. It will fill out further in flavour into 2027.

WINEMAKING

Harvested in the cool of the night, the juice had minimal skin contact to maintain the freshness. It was fermented under cool conditions to maintain freshness, then matured for 5 months partly in older French Barriques to provide some subtle oak character and complexity and the remainder was stored in stainless steel. The wine was lees stirred for a 3 months post ferment to add texture to the wine.

QUICK NOTES:

VINTAGE: 2024

REGION: PADTHAWAY

VARIETY: Chardonnay

BOTTLED: July 2024

WINEMAKERS: Michael Farmilo,
Andrew Hercock

ALC%/VOL: 13.0% v/v

TITRATABLE ACIDITY: 6.8 g/l

PH: 3.31

CELLAR POTENTIAL: 2-3 years

MATURATION: 50% matured for 5 months in older French Barriques providing subtle oak character and complexity. The balance was matured in tank.

