



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 PINOT GRIGIO 2024

COLOUR

Pale yellow with a tint of straw.

NOSE

Floral, with white flowers, pear and a hint of lychee.

PALATE

Intense pear flavours and little white nectarine. Light to medium body, finishing with crisp acidity and beautiful length.

FOOD PAIRING

This wine shares the white flowers and lychee aromas of the grigio style with the pear and stonefruit flavours of gris. It is delicious with seafood, salads or just by itself. Enjoy it while it's young and fresh, before the end of 2026.

WINEMAKING

The grapes for this bright, fresh wine were specially selected from two separate blocks on a high-quality Langhorne Creek vineyard. They were picked on 14th February, then gently pressed and cool-fermented to preserve the fruit freshness and varietal flavours. The wine was stored briefly on its lees and only in stainless steel tanks, that is, without oak maturation. After racking and clarification, it went to bottle in late August.

QUICK NOTES:

VINTAGE: 2024

REGION: LANGHORNE CREEK

VARIETY: Pinot Grigio

BOTTLED: August 2024

WINEMAKERS: Michael Farmilo,
Andrew Hercock

ALC%/VOL: 12.5% v/v

TITRATABLE ACIDITY: 6.6 g/l

PH: 3.41

CELLAR POTENTIAL: 1-2 years

MATURATION: The wine was stored briefly on its lees and only in stainless steel tanks. After racking and clarification, it was bottled on the 30th August.

