"If it's not good enough for Nick Bulleid MW, it's not good enough for you!"

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 France, working with industry legends such as 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.

BACKVINTAGE™
WHITE LABEL ADELAIDE HILLS PINOT GRIS 2025

COLOUR Pale bronze

NOSE Fragrant and full, showing nashi pear and white peach with a hint of bread-dough complexity.

PALATE Full-flavoured, with intense pear and stone-fruit characters. Finishes with excellent length, a light texture and gentle acidity.

WINEMAKING NOTES The fruit was machine-harvested on 20 February 2025 at 11.9 Baumé, then destemmed directly to the press and pressed with no addition of sulphur dioxide. This minimised colour extraction, as Pinot Gris is a pink grape variety. The juice was divided into two parcels — one clarified completely and cool-fermented, while the other was fermented on grape solids to build texture, richness, and a subtle flintiness. The parcels were left on lees for five months to enhance texture, complexity, and palate depth before bottling.

FOOD PAIRING This wine showcases the richly flavoured 'Gris' style beautifully – generously full-bodied, with subtle complexity. Its flavours make it a delicious accompaniment to chicken dishes or flavoursome seafood and salads. Enjoy while young and fresh, through to the end of 2028.

VINTAGE CONDITIONS The grapes for this richly flavoured Gris were grown on a single vineyard in Kenton Valley, high in the Adelaide Hills, situated at over 400 m in elevation, with cool nights and mild days.

Quick Notes

Region: Adelaide Hills

Variety: 100% Pinot Gris

Bottled: August 2025

Winemakers: Mike Farmilo, Andrew Hercock

Alc/Vol: 12.0%

Standard Drinks: 7.1

Cellar Potential: 2028

Maturation: Stainless steel tanks for 5 months

BACKVINTAGE WINES AUSTRALIA PTY LTD
"Making quality value for money wine."
9 Fairmount St Dulwich Hill NSW 2203
Ph: (0414) 44 88 55 | www.backvintage.com.au | ABN 45 104 897 467