

"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™ MCLAREN VALE 'BLOCK 8' SHIRAZ 2025

COLOUR Very deep purple red

NOSE Rich, dark and red berries, showing excellent depth. Subtle vanilla from oak adds a rose-like fragrance.

PALATE Full body. Dense blackberry flavours with a hint of chocolate match the nose. Mouthcoating tannins lead to a well-balanced finish and excellent length.

WINEMAKING NOTES The growing season was on our side. This was the driest since 2003 resulting in small berries with concentrated flavours and ripe, even tannins. The grapes were picked in late February and early March, the largest portion from the Blewitt Springs area. They were then destemmed, yielding mostly whole berries for the fermenters. They were fermented for seven days under temperature control. After pressing, the wine underwent malolactic fermentation in tank and was then transferred to 3 and 4 year old American and older French oak hogsheads, with a small portion of new French oak, for 15 months.

FOOD PAIRING This Shiraz is rich and full-flavoured, with generous fruit, balanced spice and smooth tannins. It pairs beautifully with grilled or slow-cooked red meats, roast lamb, beef dishes, hearty pasta and rich mushroom-based dishes. The wine will build on its great depth of flavour and gain further complexity towards 2035. Enjoy it with flavoursome red meat dishes or char-grilled vegetables.



Quick Notes

Region: McLaren Vale

Variety: 100% Shiraz

Bottled: June 2026

Winemakers: Mike Farmilo, Andrew Hercock

Alc/Vol: 14.5%

Standard Drinks: 8.6

Cellar Potential: 2031

Maturation: New and aged French oak for 16 months

BACKVINTAGE WINES AUSTRALIA PTY LTD

"Making quality value for money wine."

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