



Back Pocket
 90 Savina Lane, Severnlea Q 4380
 Granite Belt, Australia
 W: www.backpocket.com.au
 E: wine@backpocket.com.au
 T: 0418 196 035
 F: 07 4683 5184

Tasting Note

	Wine Style	Colour	Nose	Palate	Winemaker's Comments	Food Matches
Arabia 2005 <i>Shiraz</i>	Soft, medium-bodied dry red Alc/Vol 13.0%	Vibrant, medium depth, red-purple	Aromatic, pure fruit, spice, cinnamon, herbs.	Soft, fleshy cool climate style. Has fineness and approachable fruit. Dry and modest alcohol weight.	A wine bottled early to capture the freshness and fruitiness of grapes from a manicured vineyard. Lightly oaked and made for early drinking. Serve at 16-18C	Moroccan lamb, Indian curries, spicy Thai soups, white mould cheese.
Pickpocket 2007 <i>Rose</i>	Soft, light-bodied dry red Alc/Vol 13.0%	Medium pink	Aromatic red berry.	A fresh and youthful style, sweet fruit and delicate red berry flavours. Dryness on the palate from oak aging, crisp acidity to finish.	A wine made by harvesting mid season shiraz from young vines and bleeding old dry grown grapes after crushing. Bleedings were barrel fermented and aged briefly in barrel to develop an understated dryness. Serve chilled	Casual foods, appetisers, snacks, cold seafoods and salads.
Castanets 2007 <i>Tempranillo</i>	Medium-bodied dry red Alc/Vol 12.5%	Medium red-violet	Berry fruit, florals, cherry aromatics, hints of gaminess.	Good fresh fruit, earthy and savoury. Good tempranillo shape with fine acidity and characteristic mid-palate.	The major grape variety of Spain grown in the Granite Belt. Harvested ripe and pristine. Made in an easy drinking, soft style with 40% whole bunch fermentation. Serve at 16-18C	Mediterranean influenced dishes, dukka dips, paella and savoury rice.
Old Savina 2005 <i>Reserve Shiraz</i>	Soft, medium-bodied dry red Alc/Vol 12.5%	Deep red purple	Heady aromatic spice, black fruits, fine cedary oak.	Medium bodied, ripe spiced fruit, hints of black and sour cherries. Has fruit depth and savoury tannins. Some firmness in the finish yet soft.	A fine drinking wine, plenty of style from the rich, ripe fruit, integrated oak and savoury tannins. Has length and flavour intensity from dry grown vines, modest alcohol. Aged in new tight grain French barriques for 18 months. Drink 2008-2012. Approachable now from its fruit strength. Serve at 16-18C	Red meats, particularly game with rich sauces, white mould cheese, and thick soups.
Fandango 2006 <i>Sparkling Shiraz</i>	Medium-bodied sparkling red Alc/Vol 12.5%	Medium cherry-red	Cool area fruits, chocolate.	Flavours of black fruits & spice. Secondary brioche flavours developed on yeast and mouth sweetness.	Made from a warm year but harvested at modest ripeness. Tiraged in May 2007 and disgorged in July 2008. Serve at 8-12C	Roast turkey, mild curries and spiced desserts.

Back Pocket is a small, drought-tolerant and partially dry-grown vineyard. We make a small range of distinctive, premium, single-vineyard wines that speak directly for our vineyard each and every season.




We also fund renewable energy projects that save as much CO₂ as we emit through out vineyard activities.



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Tasting Note

500ml Range

	Wine Style	Colour	Nose	Palate	Winemaker's Comments	Food Matches
Arabia 2007 <i>Shiraz</i> Alc/Vol 13.0% 	Soft, medium-bodied dry red	Vibrant, medium depth, red-purple	Aromatic, pure fruit, spice, cinnamon, herbs.	Flavours of black fruits, sour cherry, spice, understated oak, good flavours and fruit concentration.	A wine bottled early to capture the freshness and fruitiness of grapes from a manicured vineyard. Lightly oaked and made for early drinking. Serve at 16-18C	Moroccan lamb, Indian curries, spicy Thai soups, white mould cheese.
Pickpocket 2008 <i>Rose</i> Alc/Vol 13.5% 	Soft, light-bodied dry red	Medium pink	Aromatic red berry.	A fresh and youthful style, sweet fruit and delicate red berry flavours. Mouth sweet, passionfruit, and crisp acidity. Very pleasant.	Made from ripe mid season shiraz. Fermented to dryness to capture the aromatics of the vineyard. Serve chilled.	Casual foods, appetisers, snacks, cold seafoods and salads.
Old Savina 2006 <i>Reserve Shiraz</i> Alc/Vol 12.5% 	Soft, medium-bodied dry red	Deep red purple	Heady aromatic spice, black fruits, fine cedary oak.	Medium bodied, ripe spiced fruit, hints of black and sour cherries. Has fruit depth and savoury tannins. Some firmness in the finish yet soft.	A fine drinking wine, plenty of style from the rich, ripe fruit, integrated oak and savoury tannins. Has length and flavour intensity from dry grown vines, modest alcohol. Aged in new tight grain French barriques for 18 months. Drink 2008-2012. Approachable now from its fruit strength. Serve at 16-18C	Red meats, particularly game with rich sauces, white mould cheese, and thick soups.

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Order Form

October 2008

Your Selection

Our Wines	Qty	Price A\$	Subtotal A\$
Arabia 2005 Shiraz		\$17.00	
Pickpocket 2007 Rose		\$19.00	
Castanets 2007 Tempranillo		\$20.00	
Old Savina 2005 Reserve Shiraz		\$26.00	
Fandango 2006 Sparkling Shiraz		\$28.00	
Arabia 2007 (500ml) Shiraz		\$15.00	
Pickpocket 2008 (500ml) Rose		\$16.00	
Old Savina 2006 (500ml) Reserve Shiraz		\$24.00	
Delivery*: <ul style="list-style-type: none"> \$12 to Brisbane, Ipswich, Sunshine Coast & Gold Coast. \$17 to all other eastern State destinations (including SA). \$35 to Western Australia, Northern Territory & Tasmania. * Please place orders in multiples of 6 bottles.			
Order Total A\$			

Payment Details

Please indicate payment method used

- EFT Please fax completed order form to us and transfer order total to: Suncorp; BSB 484-799; A# 044345517
- Cheque Please post us your cheque and completed order form
- Credit Card Please fill in card details below and fax us your completed order form. (Secure credit card orders can also be placed via our online cellar door www.backpocket.com.au/shop)

First Name Initial Last Name

Credit Card Number

Security Code Expiry Date /
mm / yy

Card Type (Please tick)
 Visa
 MasterCard

Signature ⇨ ⇩ Signature

Contact & Delivery Details

Contact Name

Delivery Address

Delivery Instructions

Email Address Telephone

Thank you for your order