

# Blackbilly

Blackbilly wine is produced using the famous vineyards of the Adelaide Zone known for wines of richness and diversity. Using modern and traditional winemaking techniques we craft wines of exceptional value and flavour for drinking and enjoyment.

This vintage of Blackbilly Chardonnay sourced from a single vineyard in the Adelaide zone, specifically our maritime Currency Creek vineyard. Distinctive in varietal aromatics and flavours with complexity generated from winemaking techniques – including use of old French oak hogsheads with vineyard yeasts, high solids, light malolactic fermentation influence and lees stirred for 11 months.

Simple, minimalist winemaking techniques are used with emphasis given to preservation of fruit and varietal character. We have bottled it under a screw cap seal to maximise freshness as the wine develops some complexity. Whilst it is intended to be drunk as a younger wine, cellaring will develop some interesting characters including Crème Brulee and nuttiness. Served chilled.

## Tasting Note at April, 2015

- Colour: Medium straw with a slight green hues
- Nose: White peach, lemon curd with a waxy macadamia nut note. Light buttery complexity and some funky aromatics from the wild yeast influence and lees stirring.
- Palate: Clean, crisp acid with stone fruit and lemon zest/pith. Some phenolic lift from the oak adds interest and appeal. Needs a little time to meld together.
- Potential: Drink now but short term cellaring (to 5 years) will add further complexity and varietal definition.
- Foods: King George whiting with a pesto crust.
- Technical: Bottled April 2014 under screw cap, Alcohol 13.0%, pH 3.12, TA 5.9
- Vintage: 2014 was warm early then turned cooler as a result of the maritime influence of the vineyard. This resulted in a shorter harvest but one with quality wines being made.

Winemaking by Nick Haselgrove and Sam Watkins

# Chardonnay

## Adelaide

## 2014

