

Blackbilly

Blackbilly wine is produced using the famous vineyards of McLaren Vale and 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** Sauvignon blanc is sourced from premium vineyards in the cooler parts of the Adelaide zone, specifically the Adelaide Hills, on the ranges overlooking the Vale. Distinctive in varietal aromatics and flavours this is truly an exciting wine style typical of the variety.

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. It is intended to be drunk as a young wine, served chilled with seafood & white meats or as an aperitif.

Tasting Note

- Colour:** Bright and fresh with green colour and light straw tint. Youthful.
- Nose:** An aromatic style with tropical fruit, herbal asparagus with a green apple edge.
- Palate:** Medium plate weight with bright green & tropical fruits with a citric, lime juice nuance. Subtle texture on the palate adds a deliciousness and a fresh clean finish.
- Potential:** Ideally drink now but short term cellaring will add further complexity and varietal definition.
- Foods:** Crustacean, fish or freshly shucked oysters. Good aperitif drink as well.
- Technical:** Bottled January 2017 under screw cap. Alcohol 13.2%, pH 3.32, TA 5.8, RS 2.4
- Vintage:** 2016 was characterised by a lovely, warm ripening season which has produced flavoursome, expressive wines that show excellent fruit and length of flavour.

Winemaking by Nick Haselgrove



Sauvignon Blanc Adelaide 2016

