

Blackbilly wine is produced using the famous vineyards of McLaren Vale and the Fleurieu Peninsula known for wines of richness and diversity. Using modern winemaking and traditional winemaking techniques in our winery, we craft wines of exceptional value and flavour for drinking and enjoyment.

Pinot Gris (synonym: Pinot Grigio) is an emerging variety in Australia but is famous in other regions of the world (France & Italy). This variety's name comes from the fact that the grapes berries have a 'grey' colour to them which allows a range of styles to be produced from dry crisp whites to full, rich textured styles.

This vintage of **Blackbilly** Pinot Gris is made in a crisp, dry style and is varietal but with texture that develops with bottle age.

It is intended to be drunk as a young wine, served chilled with seafood or as an aperitif. A versatile style.

Tasting Note

Colour: Medium straw green with a subtle 'grey' tint.

Nose: Lifted aromatics reminiscent of nashi pear and citrus flowers with a light cheese note.

Palate: Clean, crisp with full fruit and crisp acid combined Bright and fresh with like pear

graininess and a dry finish with mouth watering acidity.

Potential: Ideally drink now but short term cellaring will add further complexity and varietal

definition.

Foods: Oysters, Sushi or whitebait. This wine seems to have an affinity for spice and chilli so

 $try\ with\ your\ favourite\ Chinese,\ Thai\ or\ Mexican\ food.$

Technical: Bottled March, 2017 under screw cap,

Alcohol 12.5%, pH 3.17 TA 5.8

Vintage: 2016 was a warm year with modest yields and excellent flavour.

Winemaking by Nick Haselgrove

Pinot gris Adelaide

2016



