

**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.

Our second release Rosado (The Spanish name for "Rose") is based on the Spanish style of Tempranillo often made in a drier savoury style and with crisp acidity and long flavour.

This wine is a wonderful expression of this grape cultivar. We have made this wine by giving the pink juice skin contact for 2 days prior to "Saignee" or bleeding the juice from the red grapes. Then it is a simple fermentation with aromatic and natural yeast before finishing and bottling as soon as possible. This wine is a drier style meaning a typically lower residual sugar content.

## **Tasting Note**

Colour:	Vibrant salmon cherry pink with purple hue. Bright.
Nose:	Complex strawberry and cranberry juice aromatics. Lovely lift of citrus blood grapefruit adds complexity with a hint of lavender.
Palate:	Succulent, with crisp citrus acidity. Quite complex, rich and round with some beguiling complexity and poise. Uncomplicated and with a slightly earthy, meaty note on the finish.
Potential:	Ideally drink now straight from the ice bucket. Not too cold otherwise palate will be simple.
Foods:	Tapas, Black Jamon or maybe a seafood pizza or Pasta
Technical:	Bottled 2014 under screw cap, Alcohol 13 %, pH 3.50 TA 6.6, RS 9
Vintage:	2014 was characterised by a warm early harvest season. However, the cooler finish to the season has produced flavoursome expressive wines that show excellent fruit and length of flavour.

Winemaking by Sam Watkins and Nick Haselgrove

## Tempranillo Rosado McLaren Vale

2014



