

# Blackbilly

**Blackbilly** wine is produced using our vineyards the Adelaide Zone (including McLaren Vale & Langhorne Creek) and 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.

Sangiovese is one of Australia's new & exciting varieties, originally from Tuscany in Italy and is suited to Langhorne Creek's temperate, Mediterranean climate. Our classical winemaking, which includes the use of new French oak puncheons, ensures a wine of interest substance and style.

This vintage of **Blackbilly** Sangiovese has produced a fresh and fruity wine with a complex medium weight palate reminiscent of herb, red cherries and bitter chocolate. The maturation in large oak for 8 months provides integration of tannin and fruit flavours without oakiness.

We have sealed each bottle with a screw cap to ensure freshness as the wine ages. This wine has been treated with respect in our cellar and it is suitable for medium term cellaring when the wine may develop a harmless crust. Ideally decant and allow the wine to breathe on opening.

## Tasting Note

- Colour:** Deep red magenta with a brick red, purple hue.
- Nose:** Savoury and spicy with a hint of nettle and earth. Some forest floor complexity and Morello cherry.
- Palate:** Powdery tannin, medium bodied with a long persistent aftertaste and crisp acidity.
- Potential:** This vintage has produced fruity wines with medium cellar potential.
- Foods:** Roast goat with garlic and fennel.
- Technical:** Bottled December, 2013 under screw cap,  
Alcohol 14.5%, pH 3.54, TA 6.08
- Vintage:** 2013 was a benchmark warm vintage that has produced lovely medium bodied wine with freshness and lift.
- Winemaking by Nick Haselgrove

## Sangiovese Langhorne Creek 2013

