

Blackbilly wine is produced using the famous vineyards of McLaren Vale 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.

Blends of Grenache, Shiraz and Mourvedre (a.k.a. Mataro or Monastrell) is McLaren Vale's signature blended wine. Old vineyards, a Mediterranean climate and classical winemaking, which includes the use of oak ensures a wine of substance and style.

This is the sixth vintage of this regional blend using the varieties Grenache — from a vineyard planted in 1910 - (57%) and used for its fruit, Shiraz (37%) - used for its structure & colour and Mourvedre (6%) - for spiciness. These varieties have underpinned the region's wines and many of the grapes come from prized old vines.

After open fermentation, the individual wines are matured in a mixture of old larger format oak with a smaller portion of newer French oak for complexity. Complex and with life, this wine will suit many elegant to full flavoured foods, particularly Mediterranean cuisine.

Tasting Note

Colour: Deep red magenta with a brick red, purple hue.

Nose: Blue fruits that is reminiscent of mulberry. A touch of liquorice, cedar and crisp

acidity and alcohol lift adds complexity.

Palate: Ripe and fleshy up front black fruits combine well with a solid mid palate highlighting

oak tannin and flavour. Crisp acidity keeps the freshness and appeal of this full bodied

style.

Potential: This vintage has produced fruity wines that have medium term cellaring potential.

Foods: Steak, lamb roasts and hearty stews. Pizza al fresco.

Technical: Bottled April, 2018 under screw cap, Alcohol 14.5%, pH 3.4, TA 5.9

Vintage: 2016 was a even ripening, high quality regional vintage.

Winemaking Nick Haselgrove

Grenache Shiraz Mourvedre

McLaren Vale 2016





