

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.

Shiraz is Australia's most famous variety and McLaren Vale's signature wine. Old vineyards, a Mediterranean climate and classical winemaking, which includes the use of American oak hogsheads, ensures a wine of substance and style.

This vintage of **Blackbilly** uses an older vineyards from heavier soils in McLaren Flat to produce a beautifully scented wine. Full and round tannins are a highlight of the palate aptly combined with ripe fruit complexity. The partial use of new American oak hogsheads for barrel fermentation (\sim 15%) and a mixture of older French oaks provide a complex character in harmony with the fruitiness of the wine.

As this wine has been treated with respect in our cellar, a harmless crust may develop with maturation. Decant and allow to breathe on opening. Medium to long term cellaring recommended to enjoy the regionality this wine provides.

Tasting Note

Colour: Deep rich purple with lively brightness and vivacity.

Nose: Fresh blueberry fruits with a touch of rose petal and liquorice. Fresh and bright but

not at all over-ripe.

Palate: Medium to full bodied with a nice line of acidity complexed with interesting mocha

oak notes, a touch of vanilla and a nice long, satisfying finish.

Potential: This vintage has produced tightly structured, fruity, elegant wines that have medium

to long term cellaring potential.

Foods: Rib-eye steak or perhaps a pulled pork pizza and slaw.

Technical: Bottled September 2018 under screwcap. Alcohol 14.3%, pH 3.41, TA 6.4

Vintage: 2017 was a cool, long ripening season for McLaren Vale with ripe, bright and elegant

wines being made still with good acidity.

Winemaking: Nick Haselgrove

Shiraz McLaren Vale 2017



