



Established in 1981, Haselgrove Vignerons draws upon the character and experience of three generations of winemakers to craft these fine wines. Today Nick and James are focused on making fine wines that are flavoursome and full of character, but are of good value. Our wines are original and are the **only** wines being made by the Haselgrove family.

Nick Haselgrove, our Winemaker utilises premium grapes primarily from the famous McLaren Vale wine region but is currently investigating the opportunities that other regions offer.



**Blackbilly** is the current range of Shiraz wines that capture the essence of McLaren Vale and Australian wines. The name is drawn from the famous grass tree or Yacca bush which is ubiquitous to the Australian bushland. Bushfires regularly change the Australian landscape, burning the Yacca into a blackened form which then re-grows and produces the unique 'spear' shaped flower. A uniquely Australian plant for a uniquely Australian wine!

### 2001 McLaren Vale Shiraz

Black red in colour with distinct purple tints. A redolent aroma of dark fruits (dare I say 'blackberries') with a lovely oak note. The palate is full, rich and flavoursome with distinct oak notes and a long finish. Plenty of cellaring potential for those that can wait, but the regional softness allows for immediate consumption for those that can not!

### Viticulture

McLaren Vale's climate is Mediterranean with the nearby St Vincent's gulf providing a moderating, maritime effect to the vineyards. Combined with warm summers and mild winters the Shiraz vines are able to ripen their grapes fully with proud and distinctive varietal characters. The dominant soil type used to grow these grapes is sandy with an underlying clay base. Limited irrigation water is used to assist the vine in being healthy which assists premium grape production.

Harvest normally occurs in early March when the grapes are flavour ripe and have a sugar level around 14°Baume. Machine harvesting is used to ensure all the grapes are harvested at the perfect time with exceptional quality.

### Winemaking

The grapes once harvested are processed using a mixture of traditional and modern winemaking methods. Open fermenters, warm fermentation and the completion of fermentation in barrel are important for the style.

Interestingly, a mixture of premium oak barrels and an innovative maturation system called "Stakvats" are used to mature the wine to add oak characters and add softness and supple tannin structures. As part of a sustainable production philosophy, old oak barrels have quality oak extracted and are reused in the maturation process. For Shiraz and our style of winemaking American oak is the dominant oak type used.

