



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

Blackbilly is a range of wines that capture the essence of 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!

2002 McLaren Vale Shiraz

Tasting Note

Deep dark magenta and purple colour entices the eye. Dark red fruit aromas of Satsuma plum, mulberry and white chocolate with just a touch of violet like aromatics. A full, rich, soft palate with strong fruit characters is highlighted by crisp acidity. Well integrated spice, vanillin and cedary oak on the palate adds complexity and highlights this premium McLaren Vale Shiraz wine. The wine will continue to improve in bottle, developing regional characters and complexity.

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 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. The 2002 vintage was the coolest on record with little rainfall and produced grapes with a touch of elegance yet defined richness.

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.



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