



Blackbilly wine is produced using the famous vineyards of McLaren Vale known for wines of richness and diversity. Using modern and traditional winemaking techniques in our 100+ year old winery, 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 old vineyards from a range of soils to produce a beautifully scented wine. Interestingly, a small percentage of Viognier (~1%) has been used in the final blend which adds ripe fruit aromatics reminiscent of apricot and musk. Ripe tannins are a highlight of the palate aptly combined with ripe fruit complexity. The use of American oak hogsheads and stakvats provides a complex oak character in harmony with the fruitiness of the wine. We have sealed each bottle with a screwcap to ensure freshness as the wine ages. As this wine has been treated with respect in our cellar, a harmless crust may develop with maturation.

Tasting Note (August 2005)

- Colour:** Deep red magenta with distinct purple hue.
- Nose:** Complex berry nose of blackberry and violets with a lifted apricot aromatic note from the Viognier. Rich chocolate and liquorice with vanilla oak lift adds depth and complexity.
- Palate:** Ripe, full tannins with a soft finish yet with crisp acidity. Black fruits and vanilla and coconut oak nuance adds depth. An excellent after taste with chocolate and Xmas cake complexity.
- Potential:** A classic McLaren Vale vintage with ripe fruit ensures softness and drink ability now but it will also reward the patient cellar for added complexity.
- Foods:** Steak, lamb roasts and hearty stews. Try it with stronger oily fish for interest.
- Technical:** Bottled August 2005 under screw cap, Alcohol 14.0%, pH 3.6, TA 6.9
Winemaking by Nick Haselgrove, Warren Randall & the cellar team at Tatlins
- Barcode:** 9334652000028; Packed in 12 x 750ml cartons

