



Blackbilly wine is produced using the famous vineyards of McLaren Vale and the Fleurieu Peninsula known for wines of richness and diversity. Using modern winemaking and traditional winemaking techniques in our 100+ year old winery, we craft wines of exceptional value and flavour for drinking and enjoyment.

Pinot Gris (synonym: Pinot Grigio) is an emerging variety in Australia but is famous in other regions of the world (France & Italy). This variety's name comes from the fact that the grapes berries have a 'grey' colour to them which allows a range of styles to be produced from dry crisp whites to full, rich textured styles.

This vintage of **Blackbilly** Pinot Gris is made in a crisp, dry style and uses a small percentage of Sauvignon Blanc (10%) for some complexity of fruit flavour. No oak is used in the wine and we have bottled it quickly and under a screw cap seal to maximise freshness. It is intended to be drunk as a young wine, served chilled with seafood or as an aperitif.

Tasting Note (August 2005)

- Colour:** Medium straw with a green hue verging to ashen pink at times.
- Nose:** Lifted aromatics reminiscent of quince, nashi pear and citrus flowers with freshness and vitality. A few tropical, guava like notes add interest and complexity.
- Palate:** Clean, crisp with full fruit and crisp acid combined with light phenolic structure that adds texture and length.
- Potential:** Drink now but short term cellaring will add further complexity and varietal definition.
- Foods:** Sushi & Sashimi. This wine seems to have an affinity for spice and chilli so try with your favourite Chinese, Thai or Mexican food.
- Technical:** Bottled July 2005 under screw cap, Alcohol 12.0%, pH 3.40, TA 6.1
Winemaking by Nick Haselgrove, Warren Randall & the cellar team at Tatlins
- Barcode:** 9334652000011; Packed in 12 x 750ml cartons

