

# Blackbilly

## 2006 Adelaide Hills Sauvignon Blanc

**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.

This is the first vintage of **Blackbilly** Sauvignon blanc sourced from premium vineyards in the high altitude Adelaide Hills. Distinctive in varietal aromatics and flavours this is truly an exciting wine style typical of the variety.

Simple, minimalist winemaking techniques are used with emphasis given to preservation of fruit and varietal character. 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 & white meats or as an aperitif.

### Tasting Note (July 2006)

- Colour:** Light straw with distinct green hues.
- Nose:** Lifted varietal characters of gooseberry, lime and herb with lovely complexity and freshness.
- Palate:** Clean, crisp acid with full fruit and complex characters. Good varietal definition with length and succinct finish without lingering bitterness.
- Potential:** Drink now but short term cellaring will add further complexity and varietal definition.
- Foods:** Sushi & Sashimi. Drink anytime outdoors with tapas and other white meats. Serve chilled for maximum enjoyment.
- Technical:** Bottled July 2006 under screw cap, Alcohol 13.0%, pH 3.45, TA 6.8  
Winemaking by Nick Haselgrove, Warren Randall & the cellar team at Tatlins
- Barcode:** 9334652000042; Packed in 12 x 750ml cartons

