

Blackbilly

2007 McLaren Vale Grenache/Shiraz/Mourvedre

Blackbilly wine is produced using the famous vineyards of McLaren Vale, Adelaide Hills and the Fleurieu Peninsula known for wines of richness and diversity. Using modern and traditional winemaking techniques, we craft wines of exceptional value and flavour for drinking and enjoyment.

This is the second vintage of this regional blend using the varieties Grenache (64%) - used for its fruit, Shiraz (22%) - used for its structure and Mourvedre (14%) - for spiciness. These varieties have underpinned the regions wines and many of the grapes come from prized old vines. After open fermentation, the individual wines are matured in a mixture of old American oak barrels with a smaller portion of new French oak for complexity. Complex and with life, this wine will suit many full flavoured foods, particularly Mediterranean cuisine. ****Top Gold Medal, Class 30 & Jimmy Watson Trophy Runner Up in 2008****

Tasting Note

- Colour:** Dark Brick red with a fresh purple hue.
- Nose:** Complex 'Cote du Rhone' style nose with light bubblegum, fresh dark forest fruits and liquorice. Fresh and zesty.
- Palate:** Medium bodied style with alert acidity complexed with light cedar and vanillin oak. Quite fruity early on the palate with lingering spice and white pepper which adds depth to ripe fruits finishing with soft tannin.
- Potential:** Drink now but medium term cellaring will add further complexity and regional complexity. Will benefit from decanting.
- Foods:** Mediterranean olive and tomato pizza or any pasta suits well. Try snapper with a herb crust.
- Technical:** Bottled in February 2007 under screw cap, Alcohol 14.5%, pH 3.55, TA 6.2 Winemaking by Nick Haselgrove
- Barcode:** 9334652000066 ; Packed in 12x750mL cartons

