

**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. Ripe tannins are a highlight of the palate aptly combined with ripe fruit complexity. The partial use of new American oak hogsheads for barrel fermentation and a mixture of older French oaks provide a complex 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. Decant and allow to breathe on opening.

**Tasting Note** (June 09)

**Colour:** Deep red magenta with distinct purple hue.

**Nose:** Cedar and nutty oak note with a hint of vanilla adds lift to black fruits that are reminiscent of blackberry and mulberry. A touch of liquorice and alcohol lift adds complexity.

**Palate:** Very tight and a touch angular on the palate which opens and softens with breathing. Upfront black fruits combine well with a solid mid palate highlighting oak tannin and flavour. Crisp acidity keeps the freshness and appeal of this full bodied style.

**Potential:** A very low yielding vintage has produced very dense wines that may require cellaring to soften

**Foods:** Steak, lamb roasts and hearty stews.

**Technical:** Bottled June 2009 under screw cap, Alcohol 14.3%, pH 3.53, TA 6.6  
Winemaking by Nick Haselgrove, Warren Randall & the cellar team at Tatlins

