

## Blackbilly 2008 McLaren Vale Tempranillo

**Blackbilly** wine is produced using the famous vineyards of McLaren Vale 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.

Tempranillo is one of Australia's new & exciting varieties, originally from Spain, and is ideally suited to McLaren Vale's temperate Mediterranean climate. Our classical winemaking, which includes the use of new French oak puncheons, ensures a wine of substance and style.

This second release vintage **Blackbilly Tempranillo** has produced a rich, fresh, fruity wine with a savoury edge. The maturation in large French oak puncheons for 13 months provides a complex oak character in harmony with the fruitiness producing medium bodied in style, but with full flavour and beguiling complexity. We have sealed each bottle with a screwcap to ensure freshness as the wine ages. This wine has been treated with respect in our cellar it is suitable for medium term cellaring when the wine may develop a harmless crust. Ideally decant and allow the wine to breathe on opening.

### Tasting Note

**Colour:** Deep, bright purple with a magenta hue.

**Nose:** Complex berry nose of black fruits, cedar oak and layered pot pourri aromatics.

**Palate:** Ripe, full fruit tannin with a layer of grainy, slightly powdery oak tannin. Fresh and zingy acidity is fresh with complex black fruits and a savoury note reminiscent of olive tapenade.

**Potential:** Short to medium term cellaring is recommended to develop savoury varietal characters.

**Foods:** Tapas!

**Technical:** Bottled September 2009 under screw cap, Alcohol 14.5%, pH 3.58, TA 6.3  
Winemaking by Nick Haselgrove

**Barcode:** 9334652000097; Packed in 12 x 750ml cartons

