

Blackbilly 2009 McLaren Vale Sangiovese

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 winery, we craft wines of exceptional value and flavour for drinking and enjoyment.

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

This first release vintage **Blackbilly Sangiovese** has produced a fresh and fruity wine with a complex medium weight palate reminiscent of herb and bitter chocolate. The maturation in large French oak puncheons for 12 months provides integration of tannin and fruit flavours without overt oakiness.

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.

Nose: Red currant with a touch of sage and tea and maraschino cherry. Subtle background earthiness complexes beautifully with restrained oak.

Palate: Upfront fruit sits well with the medium bodied palate that shows some grainy tannin. It then leads into piquant acidity and a (light) bitter chocolate finish with a long fruit driven after palate.

Potential: Short to Medium term cellaring will add complexity.

Foods: Antipasto or twice cooked duck linguine pasta.

Technical: Bottled August 2008 under screw cap, Alcohol 14.5%, pH 3.47, TA 6.4
Winemaking by Nick Haselgrove

Barcode: 9334652000202; Packed in 12 x 750ml cartons

