

# Blackbilly

**Blackbilly** wine is produced using the famous vineyards of McLaren Vale, Adelaide Hills and the Adelaide Zone 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 fourth vintage of this regional blend using the varieties Grenache (54%) - used for its fruit, Shiraz (40%) - used for its structure & colour and Mourvedre (6%) - for spiciness. These varieties have underpinned the region's wines and many of the grapes come from prized old vines. After open fermentation, the individual wines are matured in a mixture of old larger format oak 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.

## Tasting Note

- Colour:** Dark Brick red with a fresh purple hue.
- Nose:** Complex 'Cote du Rhone' style nose with light bubble gum, fresh dark forest fruits and liquorice. Fresh and zesty.
- Palate:** Medium bodied style with alert acidity with light 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 early decanting.
- Foods:** Mediterranean olive, garlic and tomato pizza or any pasta suits well. Try snapper with a herb crust.
- Technical:** Bottled 2011 under screw cap, Alcohol 14.4%, pH 3.57 TA 6.15
- Vintage:** 2010 was characterised by a long, warm summer, ideal for ripening our vineyards.

Winemaking by Nick Haselgrove & Grant Harrison

## Grenache Shiraz Mourvedre McLaren Vale 2010

