

Blackbilly

Pinot Gris

Adelaide Hills

2010

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

Pinot Gris (synonym: Pinot Grigio) is an emerging variety in Australia but is famous in other regions of the world (France & Italy). This variety's name comes from the fact that the grapes berries have a 'grey' colour to them which allows a range of styles to be produced from dry crisp whites to full, rich textured styles.

This vintage of **Blackbilly** Pinot Gris is made in a crisp, dry style and is varietal but with texture. No oak is used in the wine and we have bottled it quickly and under a screw cap seal to maximise freshness. It is intended to be drunk as a young wine, served chilled with seafood or as an aperitif.

Tasting Note

- Colour:** Medium straw with a subtle green/grey tint..
- Nose:** Lifted aromatics reminiscent of quince, nashi pear and citrus flowers with freshness and vitality.
- Palate:** Clean, crisp with full fruit and crisp acid combined with phenolic structure that adds texture and length. Bright and fresh with like pear graininess and light fresh quince edge.
- Potential:** Ideally drink now but short term cellaring will add further complexity and varietal definition.
- Foods:** Oysters, Sushi & Sashimi. This wine seems to have an affinity for spice and chilli so try with your favourite Chinese, Thai or Mexican food.
- Technical:** Bottled 2011 under screw cap, Alcohol 12.5%, pH 3.28 TA 6.26
- Vintage:** 2010 was characterised by a long, warm summer, ideal for ripening our vineyards.

Winemaking by Nick Haselgrove & Grant Harrison

