

Blackbilly

Chardonnay Adelaide 2011

Blackbilly wine is produced using the famous vineyards of 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 vintage of Blackbilly Chardonnay sourced from a single vineyard in the Adelaide zone, specifically Currency Creek. Distinctive in varietal aromatics and flavours with complexity generated from winemaking techniques – including use of old French oak hogsheads (50%) and tank fermented (50%) both with malolactic fermentation influence. The barrel component was lees stirred for 9 months.

Simple, minimalist winemaking techniques are used with emphasis given to preservation of fruit and varietal character. We have bottled it quickly and under a screw cap seal to maximise freshness. Whilst it is intended to be drunk as a young wine, cellaring will develop some complexity including nuttiness. Served chilled.

Tasting Note

- Colour:** Medium straw with light green hues.
- Nose:** White peach, light toasted oak and macadamia nut note. Light buttery complexity with a ginger lift.
- Palate:** Clean, crisp acid with stone fruit and lemon zest. Some phenolic lift from the oak adds interest and appeal.
- Potential:** Drink now but short term cellaring will add further complexity and varietal definition.
- Foods:** Baked snapper with a black olive tapenade.
- Technical:** Bottled March 2012 under screw cap, Alcohol 12.5%, pH 3.39, TA 5.25 Winemaking by Nick Haselgrove, Glenn James and Paul Zeitz.
- Vintage:** 2011 was characterised by a cool, somewhat damp season. The cool conditions allowed fruit to ripen slowly and ensured an early harvest.

