Backbily

Blackbilly wine is produced using the famous vineyards the Adelaide Zone (including McLaren Vale, Langhorne Creek) and 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.

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 vintage of **Blackbilly Sangiovese** has produced a fresh and fruity wine with a complex medium weight palate reminiscent of herb, red cherries 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 and 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 red magenta with a brick red, purple hue.

Nose: Cedar and nutty oak note with a hint of vanilla

with black fruits that are reminiscent of mulberry and blackberry. A touch of liquorice, cedar and crisp acidity and alcohol lift adds

complexity.

Palate: Ripe and fleshy up front black fruits combine

well with a solid mid palate highlighting oak tannin and flavour. Crisp acidity keeps the freshness and appeal of this full bodied style.

Potential: This vintage has produced fruity wines that have

medium term cellaring potential.

Foods: Steak, lamb roasts and hearty stews.

Technical: Bottled March, 2012 under screw cap,

Alcohol 13.0%, pH 3.56, TA 5.46

Vintage: 2011was a cool, damp vintage that has

produced lovely medium bodied wins with

freshness and lift.

Winemaking by Nick Haselgrove, Glenn James and Paul

Zeitz.



