## Backbily

**Blackbilly** wine is produced using the famous vineyards of McLaren Vale and the Adelaide Zone 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.

Our first release Rosado (The Spanish name for "Rose" is based on the Spanish style of Tempranillo often made in a dry, savoury style and with crisp acidity and long flavour.

We have made this wine very simply – to allow the wonderful expression of this grape cultivar. We have made this wine by giving the pink juice skin contact for 2 days prior to "Saignee" or bleeding the juice from the red grapes. Then it is a simple fermentation with aromatic yeast before finishing and bottling as soon as possible. This wine is a dry style meaning very low residual sugar content.

## **Tasting Note**

**Colour:** Vibrant pink with purple hue. Bright.

**Nose:** Complex strawberry, blueberry almost cranberry

juice aromatics. Lovely lift of citrus blood grapefruit adds complexity with a hint of

lavender.

**Palate:** Succulent, dry with crisp citrus acidity. Quite

complex, rich and round with some beguiling complexity and poise. Uncomplicated and with a

slightly earthy, meaty note on the finish.

**Potential:** Ideally drink now straight from the ice bucket.

Not too cold otherwise palate will be simple.

**Foods:** Tapas, Black Jamon or maybe a seafood pizza or

Pasta

**Technical:** Bottled 2011 under screw cap, Alcohol 12.8%, pH

3.46 TA 6.3, RS 1.2

Vintage: 2011 was characterised by a warm, wet season

with challenges for our vineyards. However, the

cool finish to the season has produced

flavoursome expressive wines that show excellent

fruit and length of flavour.

Winemaking by Nick Haselgrove

## Tempranillo Rosado McLaren Vale 2011



