## Blackbilly

Blackbilly wine is produced using the famous vineyards of McLaren Vale 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.

Tempranillo is one of Australia's new & exciting varieties, originally from Spain, and is ideally suited to McLaren Vale's temperate Mediterranean climate. Our classical winemaking, which includes the use of French oak, ensures a wine of substance and style.

This fifth release vintage Blackbilly Tempranillo has produced a rich, fresh, fruity wine with a savoury edge. The maturation in large oak for 15 months provides a complex oak character in harmony with fruitiness, producing a medium bodied wine. This wine has been treated with respect in our cellar 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, bright purple with a magenta hue.
Nose:	Complex berry nose of blue fruits, malty oak and layered lavender. Hints of game and forest floor aromas add interest.
Palate:	Ripe, full fruit tannin with a layer of grainy, slightly powdery oak tannin. Fresh acidity is fresh with complex blue fruits and a savoury note reminiscent of olive tapenade.
Potential:	Short to medium term cellaring is recommended to develop savoury varietal characters.
Foods:	Tapas!

Technical: Bottled August 2012 under screw cap, Alcohol 13.0%, pH 3.53, TA 5.87

Winemaking by Nick Haselgrove

Vintage: 2011 was a cool, damp vintage meaning that we needed to be exceptionally rigorous in the selection of our grapes. The styles are still robust but show an element of elegance from the cool season.



McLaren Vale 2011



