

Blackbilly

Sauvignon Blanc

Adelaide
2012

Blackbilly wine is produced using the famous vineyards of McLaren Vale, Adelaide Hills and 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** Sauvignon blanc sourced from premium vineyards in the cooler parts of the Adelaide zone with a small component of Semillon (14%) for some richness and complexity. Distinctive in varietal aromatics and flavours this is truly an exciting wine style typical of the variety.

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. It is intended to be drunk as a young wine, served chilled with seafood & white meats or as an aperitif.

Tasting Note

- Colour:** Bright and fresh with green colour and light straw tint. Youthful.
- Nose:** A simple aromatic style with light tropical fruit – like guava & pineapple with a green nettle edge. Not overtly green or grassy. Some fatness from the Semillon component.
- Palate:** Medium plate weight with minerality verging quartz. Lovely balance of fruit, vinosity with crisp acidity reminiscent of lime and lemon.
- Potential:** Ideally drink now but short term cellaring will add further complexity and varietal definition.
- Foods:** Crustacean, fish or freshly shucked oysters. Good aperitif drink as well
- Technical:** Bottled July, 2012 under screw cap, Alcohol 12.5%, pH 3.19, TA 5.9, RS 1.4

Vintage: 2012 was characterised by a perfect ripening season which has produced flavoursome, expressive wines that show excellent fruit and length of flavour.

Winemaking by Nick Haselgrove, Glenn James and Paul Zeitz

