

**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 small oak for 19 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.

## **Tempranillo**

McLaren Vale 2012

## **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, new leather 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 December, 2012 under screw cap, Alcohol 14.0%, pH 3.6, TA 6.55

**Winemaking** by Nick Haselgrove and the Boars Rock Team

**Vintage:** 2012 was a benchmark vintage with warm weather, even ripening and depth of

complexity. Suited to medium term cellaring.



