

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

Pinot Gris (synonym: Pinot Grigio) is an emerging variety in Australia but is famous in other regions of the world (France & Italy). This variety's name comes from the fact that the grapes berries have a 'grey' colour to them which allows a range of styles to be produced from dry crisp whites to full, rich textured styles.

This vintage of **Blackbilly** Pinot Gris is made in a crisp, dry style and is varietal but with texture that develops with bottle age. For the first time, oak via barrel fermentation and lees contact, is used in the wine and under a screw cap seal to maximise freshness. It is intended to be drunk as a young wine, served chilled with seafood or as an aperitif. A versatile style.

Tasting Note

Colour:	Medium straw with a subtle green/grey tint.
Nose:	Lifted aromatics reminiscent of quince, nashi pear and citrus flowers with a light lees note.
Palate:	Clean, crisp with full fruit and crisp acid combined with palate richness and light phenolic structure that adds texture and length. Bright and fresh with like pear graininess.
Potential:	Ideally drink now but short term cellaring will add further complexity and varietal definition.
Foods:	Oysters, Sushi & Sashimi. This wine seems to have an affinity for spice and chilli so try with your favourite Chinese, Thai or Mexican food.
Technical:	Bottled January, 2014 under screw cap,
	Alcohol 13%, pH 3.07 TA 5.8
Vintage:	2013 was a warm year in our vineyards with modest yields and excellent flavour.
	Winemaking by Nick Haselgrove and Boars Rock Winemakers

Pinot gris

Adelaide 2013



