

Blackbilly wine is produced using vineyards the Adelaide zone (including McLaren Vale) and 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.

Sangiovese is one of Australia's new & exciting varieties, originally from Italy and is suited to McLaren Vale's temperate, Mediterranean climate.

This vintage of Blackbilly Sangiovese has produced a fresh and fruity wine with a complex medium weight palate reflecting McLaren Vale's influence. The maturation in larger seasoned oak provides integration of tannin and fruit flavours.

We have sealed each bottle with a screw cap to ensure freshness as the wine ages. This wine has been treated with respect in our cellar and 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 red magenta with a brick red, purple hue.

Nose: Lifted violet aromatic with a touch of tarragon. Savoury elements like

charcuterie add depth and interest. Very subtle oak notes add complexity.

Palate: Savoury fruit notes with a nice cherry and red berry lift on the mid palate.

Medium bodied and fresh with softer acidity.

Potential: This vintage has produced a fruity yet savoury wine with light oak notes and

medium cellar potential.

Foods: Roast goat with garlic and fennel.

Technical: Bottled February, 2020 under screw cap. Alcohol 14.0%, pH 3.43, TA 6.12

Vintage: 2018 was a warm almost textbook vintage which helped to enhance the

aromatic qualities of our grapes.

Winemaking by Nick Haselgrove

Sangiovese

McLaren Vale 2018



