

## Blackbilly

## **SB4 Sparkling Shiraz**

**Blackbilly** wine is produced using the famous vineyards of McLaren Vale and the Adelaide Super zone which known for wines of richness and diversity. Using modern winemaking and traditional winemaking techniques, we craft wines of exceptional value and flavour for drinking and enjoyment.

This vintage of Sparkling **Blackbilly** Shiraz is blended from a range of Shiraz base wines using some older oak matured parcels combined with some fresh, young wines for complexity. At the time of disgorgement, a little 1996 vintage port (2%) was added to add depth of flavour and complexity. The finished wine is dosage with residual sugar to provide balance to the tannins and acid that is part of the traditional style of Sparkling Shiraz.

## **Tasting Note**

Colour: Deep magenta with a dark brick red hue. Lively mousse that persists after opening.

**Nose:** Complex aromatics of Christmas cake and plum with a light candyfloss note. Complex oak notes add interest to the bright fleshy fruit and subtle portiness.

**Palate:** Rich and fat fruit amply supported by soft tannin and residual sugar sweetness. Lively mousse on the palate provided some zing and crispness with a long, rich finish.

**Potential:** Drink now, cold from the ice bucket! Medium term cellaring may add complexities but enjoy young and fresh. From experience, these wines do age gracefully.

**Foods:** Sparkling wine is suited as an aperitif or try with Peking Duck or roast turkey with cranberry sauce.

**Technical:** Bottled September, 2010. Alcohol 13.5%, pH 3.49, TA 5.7 Residual sugar 27.5g/L. Winemaking by Nick Haselgrove & Warren Randall

**Barcode:** 9334652000035 ; Packed in 12 x 750ml cartons



