# Grenache Shiraz Mourvedre

## McLaren Vale

## 2025

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.

Blends of Grenache, Shiraz and Mourvedre are McLaren Vale's signature blended wine. Old vineyards, a Mediterranean climate and classical winemaking, which includes the use of oak ensures a wine of substance and style.

This is the 16th vintage of this regional blend using the varieties Grenache (63%) - for its fruit and feel, Shiraz (26%) - used for its structure, oak & colour and Mourvedre (11%) - for spiciness. These varieties have underpinned the region's wines and many of the grapes come from prized old vines.

After fermentation, the individual wines are matured in a mixture of old larger format oak with a smaller portion of smaller seasoned oak for complexity. Rich and savory and with life, this wine will suit many elegant to full flavoured foods, particularly Mediterranean cuisine.

**Tasting Note August, 2026**

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| **Colour:** | Deep, vibrant burgundy with a purple hue. |
| **Nose:** | Youthful blue fruits with a hint of lavender and Turkish delight around a core of plum and mulberry with a light forest floor and spicy, savoury aromatic. |
| **Palate:** | A ripe medium to full bodied style. Crisp, fresh acidity and a fleshy palate and subtle oak are showcase the region with lingering blueberry fruit notes. |
| **Potential:** | This vintage has medium to long term cellaring potential. |
| **Foods:** | Lamb rack, pizza / calzone or salmon fillet. |
| **Technical:** | Bottled August, 2026 under screw cap, Alcohol 14.6%, pH 3.30, TA 6.31 |
| **Vintage:** | 2025 was a dry, low yielding vintage with high quality |
| **Winemaking:** | Nick Haselgrove |

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