Blackbilly

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.

Shiraz is Australia's most famous variety and McLaren Vale's signature wine. Old vineyards, a Mediterranean climate and classical winemaking, which includes the use of American oak hogsheads, ensures a wine of substance and style.

This vintage of Blackbilly uses old vineyards from a range of soils to produce a beautifully scented wine. Ripe tannins are a highlight of the palate aptly combined with ripe fruit complexity. The partial use of new American oak hogsheads for barrel fermentation and a mixture of older French oaks provide a complex character in harmony with the fruitiness of the wine.

We have sealed each bottle with a screw cap to ensure freshness as the wine ages. As this wine has been treated with respect in our cellar, a harmless crust may develop with maturation. Decant and allow to breathe on opening.

Tasting Note

Colour: Deep red magenta with a brick red, purple hue.

Nose: Cedar and nutty oak note with a hint of vanilla with black fruits that is reminiscent of mulberry and blackberry. A touch of liquorice, cedar and crisp acidity and alcohol lift adds complexity.

Palate: Ripe and fleshy up front black fruits combine well with a solid mid palate highlighting oak tannin and flavour. Crisp acidity keeps the freshness and appeal of this full bodied style.

Potential: This vintage has produced fruity wines that have medium term cellaring potential.

Foods: Steak, lamb roasts and hearty stews.

Technical: Bottled July 2013 under screw cap, Alcohol 14.3%, pH 3.52, TA 6.1

Vintage: 2011 was a cool, damp vintage meaning that we needed to be exceptionally rigorous in the selection of our grapes. The styles are still robust but show an element of elegance from the cool season.

Winemaking by Nick Haselgrove & Sam Watkins

Adelaide
WINEMAKERS