

**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. Lees contact technique 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 pear textured 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 March, 2015 under screw cap,

Alcohol 12.3%, pH 3.14 TA 6.1

Vintage: 2015 was a warm year in our vineyards with modest yields and excellent

flavour.

Winemaking by Nick Haselgrove

## Pinot gris Adelaide

2015



