

# Blackbilly

**Blackbilly** wine is produced using the famous vineyards of McLaren Vale and the Adelaide Zone 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.

This vintage of **Blackbilly** Sauvignon blanc is sourced from premium vineyards in the cooler parts of the Adelaide zone, specifically Currency Creek. Distinctive in varietal aromatics and flavours this is truly an exciting wine style typical of the variety.

Simple, minimalist winemaking techniques are used with emphasis given to preservation of fruit and varietal character. We have bottled it under a screw cap seal to maximise freshness. It is intended to be drunk as a young wine, served chilled with seafood & white meats or as an aperitif.

## Tasting Note

- Colour:** Bright and fresh with green colour and light straw tint. Youthful.
- Nose:** An aromatic style with light tropical fruit and light herbal asparagus with a green apple edge. Some interesting complexity from interaction with light creamy oak.
- Palate:** Medium plate weight with bright green fruits with a citric, lime juice nuance. Subtle texture on the palate adds a deliciousness and a fresh clean finish.
- Potential:** Ideally drink now but short term cellaring will add further complexity and varietal definition.
- Foods:** Crustacean, fish or freshly shucked oysters. Good aperitif drink as well.
- Technical:** Bottled June, 2015 under screw cap. Alcohol 13%, pH 3.16, TA 6.4, RS 3.7
- Vintage:** 2015 was characterised by a short, warm ripening season which has produced flavoursome, expressive wines that show excellent fruit and length of flavour.

Winemaking by Nick Haselgrove

# Sauvignon Blanc Adelaide 2015

