

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 a premium vineyard in the cooler parts of the Adelaide zone, specifically the Adelaide Hills, on the ranges overlooking our home. 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 tropical fruit, ginger and light herb with a green apple edge.
- Palate:** Medium plate weight with bright green & tropical fruits with a citric, lime juice nuance. Dry yet fruity 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:** Good aperitif drink or try with lightly spicy Thai inspired cuisine.
- Technical:** Bottled September 2017 under screw cap. Alcohol 13.1%, pH 3.24, TA 5.96, RS 1.0
- Vintage:** 2017 was characterised by a cool, initially moist season that delayed ripening by around a month or so. Later harvest dates than usual allowed ripening in cool conditions which has lifted the cool climate appeal of the wine.

Winemaking by Nick Haselgrove



Sauvignon Blanc Adelaide 2017

