



Sangiovese is one of Australia's new & exciting varieties, originally from Italy and is suited to McLaren Vale's temperate, Mediterranean climate.

This vintage of Blackbilly Sangiovese has produced a fresh and fruity wine with a complex medium weight palate reflecting McLaren Vale's influence. The maturation in larger seasoned oak provides integration of tannin and fruit flavours.

We have sealed each bottle with a screw cap to ensure freshness as the wine ages. This wine has been treated with respect in our cellar and it is suitable for medium term cellaring when the wine may develop a harmless crust. Ideally decant and allow the wine to breathe on opening.

Tasting Note

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

Nose: Lifted violet aromatic with a touch of tarragon. Savoury elements like

charcuterie add depth and interest. Very subtle oak notes add complexity.

Palate: Savoury fruit notes with a nice berry lift on the mid palate. Medium bodied

and fresh with zingy acidity.

Potential: This vintage has produced a fruity yet savoury wine with medium cellar

potential.

Foods: Roast goat with garlic and fennel.

Technical: Bottled March, 2018 under screw cap. Alcohol 13.5%, pH 3.50, TA 6.1

Vintage: 2017 was a cool extended vintage enhancing the aromatic qualities of our

grapes.

Winemaking by Nick Haselgrove

Sangiovese McLaren Vale

2017





