

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 an older single vineyards from heavier soils in McLaren Flat to produce a beautifully scented wine. Full and round tannins are a highlight of the palate aptly combined with ripe fruit complexity. The partial use of new American oak hogsheads for barrel fermentation (\sim 20%) and a mixture of older French oaks provide a complex character in harmony with the fruitiness of the wine.

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. Medium to long term cellaring recommended to enjoy the regionality this wine provides.

Tasting Note—USA DIAM CORK

Colour: Deep rich purple with lively brightness

Nose: Fresh blue fruits with a touch of lavender and five spice. Fresh and jubey but not at all

over-ripe.

Palate: Medium to full bodied with a nice line of acidity complexed with interesting oak notes

of vanilla, light cedar and a nice long, satisfying finish.

Potential: This vintage has produced fruity, well structured wines that have medium to long

term cellaring potential.

Foods: Rib-eye steak or perhaps a bouillabaisse with green olives.

Technical: Bottled April 2018 under DIAM5 cork. Alcohol 14.0%, pH 3.50, TA 5.9

Vintage: 2016 was another standout, benchmark vintage for McLaren Vale with ripe, rich

plush wines being made still with good natural acidity.

Winemaking: Nick Haselgrove

Shiraz McLaren Vale 2016



