

# Blackbilly

## Sauvignon Blanc Adelaide 2015



PRODUCT:	Blackbilly	
VINTAGE:	2015	
GRAPES:	Sauvignon Blanc	Percentage: 100%
ORIGIN OF GRAPES:	Adelaide	Percentage: 100%
VINIFICATION:	<p>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.</p> <p>2015 was characterised by a short, warm ripening season which has produced flavoursome, expressive wines that show excellent fruit and length of flavour.</p> <p>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 &amp; white meats or as an aperitif.</p>	
ANALYSIS:	Alcohol: 13%	
	pH: 3.16	
	TA: 6.4	
	Sugar: 3.7 grams/L	
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.	
WINEMAKERS COMMENTS:	Ideally drink now but short term cellaring will add further complexity and varietal definition.	
FOOD MATCH:	Crustacean, fish or freshly shucked oysters. Good aperitif drink as well.	
DELIVERY:	Deliveries to capital cities is 48 to 72 hours. Outlying areas a bit longer. For more expediency call me and I'll sort it.	

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## Chardonnay Adelaide 2014



PRODUCT:	Blackbilly	
VINTAGE:	2014	
GRAPES:	Chardonnay	Percentage: 100%
ORIGIN OF GRAPES:	Adelaide	Percentage: 100%
VINIFICATION:	This vintage of Blackbilly Chardonnay sourced from a single vineyard in the Adelaide zone, specifically our maritime Currency Creek vineyard. Distinctive in varietal aromatics and flavours with complexity generated from winemaking techniques – including use of old French oak hogsheads with vineyard yeasts, high solids, light malolactic fermentation influence and lees stirred for 11 months.  014 was warm early then turned cooler as a result of the maritime influence of the vineyard. This resulted in a shorter harvest but one with quality wines being made.  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 as the wine develops some complexity. Whilst it is intended to be drunk as a younger wine, cellaring will develop some interesting characters including Cre me Brule and nuttiness. Served chilled.	
ANALYSIS:	Alcohol: 13%	
	pH: 3.12	
	TA: 5.9	
	Sugar: 2	
COLOUR:	Medium straw with a slight green hues.	
NOSE:	White peach, lemon curd with a waxy macadamia nut note. Light buttery complexity and some funky aromatics from the wild yeast influence and lees stirring.	
PALATE:	Clean, crisp acid with stone fruit and lemon zest/pith. Some phenolic lift from the oak adds interest and appeal. Needs a little time to meld together.	
WINEMAKERS COMMENTS:	Drink now but short term cellaring (to 5 years) will add further complexity and varietal definition.	
FOOD MATCH:	King George whiting with a pesto crust.	
DELIVERY:	Deliveries to capital cities is 48 to 72 hours. Outlying areas a bit longer. For more expediency call me and I'll sort it.	

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## Pinot Gris Adelaide 2013



PRODUCT:	Blackbilly	
VINTAGE:	2013	
GRAPES:	Pinot Gris	Percentage: 100%
ORIGIN OF GRAPES:	Adelaide	Percentage: 100%
VINIFICATION:	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.  2013 was a warm year in our vineyards with modest yields and excellent flavour.  This vintage of Blackbilly Pinot Gris is made in a crisp, dry style and is varietal but with texture that develops with bottle age. For the first time, oak via barrel fermentation and lees contact, 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.	
ANALYSIS:	Alcohol: 13%	
	pH: 3.07	
	TA: 5.8	
	Sugar: 2.8	
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 full fruit and crisp acid combined with palate richness and light phenolic structure that adds texture and length. Bright and fresh with like pear graininess.	
WINEMAKERS COMMENTS:	Ideally drink now but short term cellaring will add further complexity and varietal definition.	
FOOD MATCH:	Oysters, Sushi & Sashimi. This wine seems to have an affinity for spice and chilli so try with your favourite Chinese, Thai or Mexican food.	
DELIVERY:	Deliveries to capital cities is 48 to 72 hours. Outlying areas a bit longer. For more expediency call me and I'll sort it.	

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## Sangiovese Langhorne Creek 2013



PRODUCT:	Blackbilly	
VINTAGE:	2013	
GRAPES:	Sangiovese	Percentage: 100%
ORIGIN OF GRAPES:	Langhorne Creek	Percentage: 100%
VINIFICATION:	Sangiovese is one of Australia's new & exciting varieties, originally from Tuscany in Italy and is suited to Langhorne Creek's temperate, Mediterranean climate. Our classical winemaking, which includes the use of French oak puncheons, ensures a wine of interest substance and style.  This vintage of Blackbilly Sangiovese has produced a fresh and fruity wine with a complex medium weight palate reminiscent of herb, red cherries and bitter chocolate. The maturation in large oak for 8 months provides integration of tannin and fruit flavours without oakiness.	
ANALYSIS:	Alcohol: 14.5%	
	pH: 3.54	
	TA: 6.08	
	Sugar: 1.8	
COLOUR:	Deep red magenta with a brick red, purple hue.	
NOSE:	Lifted aromatics reminiscent of quince, nashi pear and citrus flowers with a light lees note.	
PALATE:	Savoury and spicy with a hint of nettle and earth. Some forest floor complexity and Morello cherry.	
WINEMAKERS COMMENTS:	Powdery tannin, medium bodied with a long persistent aftertaste and crisp acidity. This vintage has produced fruity wines with medium cellar potential.	
FOOD MATCH:	Roast goat with garlic and fennel.	
DELIVERY:	Deliveries to capital cities is 48 to 72 hours. Outlying areas a bit longer. For more expediency call me and I'll sort it.	

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**ROGUE**  
WINES

PO BOX 1444, NOOSA HEADS Q 4567  
M +614 0331 7692  
E MATT@ROGUEWINES.COM.AU  
ABN 76 338 350 521  
WWW.ROGUEWINES.COM.AU

V77A1S  
JOB# 01104

# Blackbilly

## Shiraz McLaren Vale 2012



PRODUCT:	Blackbilly	
VINTAGE:	2012	
GRAPES:	Shiraz	Percentage: 100%
ORIGIN OF GRAPES:	McLaren Vale	Percentage: 100%
VINIFICATION:	<p>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.</p> <p>2012 was another benchmark vintage for McLaren Vale with ripe, rich plush wines being made still with good natural acidity.</p> <p>This vintage of Blackbilly uses old vineyards from a range of soils to produce a beautifully scented wine. Ripe tannins are a highlight of the palate aptly combined with ripe fruit complexity. The partial use of new American oak hogsheads for barrel fermentation (25%) and a mixture of older French oaks provide a complex character in harmony with the fruitiness of the wine.</p>	
ANALYSIS:	Alcohol: 14.5%	
	pH: 3.54	
	TA: 6.5	
	Sugar: 2	
COLOUR:	Deep red magenta with a brick red, purple hue.	
NOSE:	Cedar and nutty oak note with a hint of vanilla with black fruits that is reminiscent of mulberry and blackberry. A touch of liquorice, cedar and crisp acidity and alcohol lift adds complexity.	
PALATE:	Ripe and fleshy up front black fruits combine well with a solid mid palate highlighting oak tannin and flavour. Crisp acidity keeps the freshness and appeal of this full bodied style.	
WINEMAKERS COMMENTS:	This vintage has produced fruity wines that have medium term cellaring potential.	
FOOD MATCH:	Steak, lamb roasts and hearty stews.	
DELIVERY:	Deliveries to capital cities is 48 to 72 hours. Outlying areas a bit longer. For more expediency call me and I'll sort it.	

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## Grenache Shiraz Mourvedre McLaren Vale 2012



PRODUCT:	Blackbilly	
VINTAGE:	2012	
GRAPES:	Grenache Shiraz Mourvedre	Percentage: 100%
ORIGIN OF GRAPES:	McLaren Vale	Percentage: 100%
VINIFICATION:	Blends of Grenache, Shiraz and Mourvedre (a.k.a. Mataro or Monastrell) is McLaren Vale's signature blended wine. Old vineyards, a Mediterranean climate and classical winemaking, which includes the use of oak ensures a wine of substance and style.  This is the seventh vintage of this regional blend using the varieties Grenache (65%) - used for its fruit, Shiraz (25%) - used for its structure & colour and Mourvedre (10%) - for spiciness. These varieties have underpinned the region's wines and many of the grapes come from prized old vines.  After open fermentation, the individual wines are matured in a mixture of old larger format oak with a smaller portion of new French oak for complexity. Complex and with life, this wine will suit many full flavoured foods, particularly Mediterranean cuisine.	
ANALYSIS:	Alcohol: 14.5%	
	pH: 3.44	
	TA: 6.2	
	Sugar: 2	
COLOUR:	Deep red magenta with a brick red, purple hue.	
NOSE:	A complex amalgam of red cherry, lavender, and spices lead oak matured characters. Light forest floor and malty complexity with pepper and cinnamon.	
PALATE:	Lithe, medium bodied in style with bright red and blue fruits, juicy and generous. Layered complexity and fine grained fruit tannins are matched by nutty, malty oak and a spiciness with crisp acidity.	
WINEMAKERS COMMENTS:	This vintage has produced fruity wines that have medium term cellaring potential.	
FOOD MATCH:	Cassoulet with duck leg. Or try with your favourite pizza.	
DELIVERY:	Deliveries to capital cities is 48 to 72 hours. Outlying areas a bit longer. For more expediency call me and I'll sort it.	

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