Blackbilly wine is produced using the famous vineyards of 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 Chardonnay sourced from a single vineyard in the Adelaide zone, specifically our maritime Currency Creek vineyard. Distinctive in varietal aromatics and

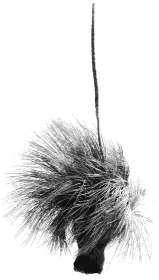
flavours with complexity generated from winemaking techniques – including use of old French oak hogsheads with vineyard yeasts, high solids, light malolactic fermentation influence and lees stirred for 10 months.

Simple, yet complex 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 but not cold.

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 winemaking techniques. Should develop a flinty note with cellaring.

Palate: Clean, crisp acid with stone fruit and lemon zest/pith/curd. Some light phenolic lift from the oak adds interest and appeal. Needs a little time to meld together.

Potential: Drink now but short term cellaring (to 5 years) will add further complexity and varietal definition.

Foods: Snapper with a pesto crust or Blue Swimmer crab linguine.

Technical: Alcohol 13.0%, pH 3.34, TA 5.2

Winemaking by Nick Haselgrove

**Chardonnay**

**Adelaide**



