

2013 Billi Billi Shiraz

Winemaking note

The 2013 Billi Billi Shiraz is sourced from a selection of premium cool climate vineyards throughout Victoria; predominantly the Grampians including a portion from the Mount Langi Ghiran vineyards; home of the iconic Langi Shiraz.

The 2013 vintage was hot and dry, one of the driest on record. Extreme heat spikes in January and February led to advanced ripening, but thankfully the cooler conditions returned in March allowing fruit to develop its full range of flavours and structure. The 2013 Billi Billi Shiraz showcases typical 'Langi' spice, complimented by a luscious core of generous fruit.



Technical analysis

Fermentation method: Open fermenters, plunged; short cold soak pre-maceration

Alcohol: 14.2%

Residual Sugar : 3g/L

MIG

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Tasting note

Colour Bright, deep garnet.

Aromas Fresh red and black fruits complemented by dark chocolate, black pepper and fragrant spice.

Palate Bright red berry fruits form the core, laced with spices of clove, pepper and blue florals. Finely structured tannins frame this medium bodied, generous wine, finishing with good balance and length.

Cellar Drink now until 2019

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Vineyard details

Region Victoria Vineyards Grampians, Swan Hill, Heathcote Harvest March 2013
Method 95%Machine, 5% Hand Vine age 25 years