

2014 Billi Billi Shiraz

Winemaking note

Billi Billi Shiraz is sourced from premium cool climate Victorian vineyards; predominantly the Grampians including a portion from the Mount Langi Ghiran vineyards, home of the iconic Langi Shiraz.

The 2014 vintage provided good conditions for grape growing, with a dry and reasonably warm season. Due to a cold snap in spring the crops were low yielding resulting in high quality fruit with intense flavours and complexity. The 2014 Billi Billi Shiraz showcases the 'Langi' spice, complimented by generous fruit characters.



Tasting note

Colour Bright, deep garnet.

Aromas Spiced aromatics, intense black fruits.

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

Cellar Drink now until 2020.

"Spiced aromatics, intense black fruits... Medium bodied, generous wine..."

Technical analysis

Fermentation method:
Open fermenters, plunged; short cold
soak premaceration
Alcohol: 14.2%
Residual Sugar: 2.9g/L



Vineyard details

Region: Victoria
Vineyards: Grampians, Swan Hill, Heathcote
Vine age: 26 years
Harvest: March 2014
Method: 95% Machine, 5% Hand