

2015 Pink Billy Rose

Overview of growing season and harvest period for 2015:

2014 was a cold winter with a few snow falls. This was followed by an early warm, dry spring which pushed the vines through budburst to fruit set in a relatively short period of time, setting the tone for an early vintage. Summer consisted of warm days and cool nights and some timely rain in January. By mid-Feb the 2015 vintage kicked off with Sparkling base for the Edinburgh. A dry warm March allowed grapes to ripen to perfect maturity without any disease pressure. The last of the Cabernet Sauvignon entered the winery on the 23rd of March making for quite a condensed vintage period. Overall the 2015 vintage has been a hugely promising vintage with exceptional quality across the entire range of Philip Shaw wines.

Pink Billy 2015 is a Saignee made predominantly of Shiraz (65%) and merlot (20%) along with small portions of Pinot noir (6%), Cabernet Franc (6%) and Cabernet Sauvignon (3%). Due to the dry warm ripening conditions of March all reds reached optimum maturity and with vibrant colour and dense flavours.

Winemaking notes:

The wine is a saignee implying a partial bleed of juice from the fruit. After the wine has been bled it is managed oxidatively to stabilize colour and drop out any unstable phenolics/tannins. The juice is racked off heavy solids, with 15% going to older oak for fermentation. Primary ferment is carried out by wild yeast from the vineyard which allows for more complex fermentation characters. Following primary ferment the wine is left to mature on yeast lees until bottling with regular mixing to increase texture and body.

Winemakers Tasting notes:

Pink Billy is pale pink salmon indicating a more delicate style rose. Bright and fresh; a particularly complex dry rose with tantalizing ripe berry driving both palate and bouquet. A somewhat textured palate and savoury finish make this the perfect wine for sharing with friends accompanied with grilled Barramundi and fennel salad.

Wine analysis:

pH	TA	Residual sugar	Alcohol
3.46	4.7g/L	2.7g/L	13.5%v/v