

PHILIP SHAW PINK BILLY SAIGNEE 2012

2012 was a challenging harvest at times with consistent cool temperatures and rain at the beginning of the season. The cool temperatures allowed for the expression of delicate red fruits that are ideal for making Pink Billy

One of the oldest tools that a winemaker has had to increase the concentration of colour in red wines is to run off some juice or bleed the fruit, hence the French term Saignee that literally means bleeding. The juice that is bled forms the base of this wine.

After the bleeding of the juice, the light salmon pink juice is purposely oxidized and racked off lees to allow the native yeast to complete its fermentation process, to help stabilise the colour and to remove harsh tannins. The juice is fermented at a moderate temperature (14-16 degrees) and the wine remains on yeast lees until bottling.

2012 Pink Billy follows the same classic style, which is dry savory with a wonderful depth of soft red fruits.

Vineyard and Winery notes

Vintage	2012
Variety	100% Merlot
Vineyard	Koomooloo Vineyard
Vines Planted	1989 - 2001
Clone	Merlot D3 V14
pH	3.4
TA	6.7
Alcohol	12.5%
Barrel Ageing	None
Cellaring Potential	Up to 5 years

Tasting notes

Colour	Salmon Pink
Nose	Delightful summer red fruits
Palate	Creamy and soft with excellent texture married with subtle yet powerful fruit characters. It is dry and savory showing off great fresh fruit characteristics.