

PHILIP SHAW PINK BILLY SAIGNEE 2011

Our season within 2011 was extremely cool and at times wet. Due to these conditions; red grapes were picked earlier than normal, to achieve maximum concentration

Pink Billy is made from the juice extracted from a sample of grapes collected across the sorting tables. About 50% was Merlot and the raining amounts were run off from Syrah and Cabernet Franc.

After the extraction 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.

2011 Pink Billy follows the same classic style, which is dry savory with a wonderful depth of soft fruits.

Vineyard and Winery notes

Vintage	2011
Variety	50% Merlot 25% Shiraz 25% Cabernet Franc
Vineyard	Koomooloo Vineyard
Vines Planted	1989 - 2001
Clone	Merlot D3 V14 Shiraz BVR CL20/CL12/CL30, 1654
pH	3.2
TA	6.5
Alcohol	13.5%
Barrel Ageing	None
Cellaring Potential	Up to 5 years

Tasting notes

Colour	Salmon Pink
Nose	Bright complex fruit aromas with no particular varietal dominating.
Palate	Creamy and soft with excellent texture married with subtle yet powerful fruit characters. It is dry and savoury without being astringent, showing off great fresh fruit characteristics.