

PHILIP SHAW PINK BILLY SAIGNEE 2014

2014 started out as a very warm season for Orange. Harvest was looking at being unusually early. As usual the weather gods had to have the final say. With that the rain clouds came and the temperature dropped. This put quite a lot of pressure on ripening our red fruit. Pink Billy came to the fore to help.

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 (16-18 degrees) and the wine remains on yeast lees until bottling. A portion of the wine is aged in old oak to add complexity and round out the fruit.

2014 Pink Billy follows the same classic style, which is dry savory with a wonderful depth of soft red fruits.

Vineyard and Winery notes

Vintage	2014
Variety	100% Merlot
Vineyard	Koomooloo Vineyard
Vines Planted	1989 - 2001
Clone	Merlot D3 V14
pH	3.49
TA	5.0
Alcohol	13.5 %
Barrel Ageing	6 months
Cellaring Potential	Up to 3 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.