



Blackbilly

MCLAREN VALE • SOUTH AUSTRALIA

“Blackbilly” is Nick Haselgrove’s (a 3rd generation Haselgrove Winemaker) latest project. The wines are as distinctive and unique as the “Blackbilly” Yacca Tree.

The blackbilly name is drawn from the Yacca tree (or grass tree) that has spikey leaves and a unique spear shaped flower. Periodically bushfires change the Australian bushland and burn the “blackbillys” into their distinctive shape. Unique spear shaped flowers grow out as part of the regeneration of the plant. As unique as its name, Blackbilly wines capture the essence of McLaren Vale and Australian wines.

Blackbilly wine is produced using the famous vineyards of McLaren Vale, Fleurieu Peninsula and the Adelaide Hills, known for wines of richness and

diversity. McLaren Vale’s climate is Mediterranean with the nearby St Vincent’s gulf providing a moderating, maritime effect to the vineyards. The Mediterranean climate and classical winemaking, which includes the use of American oak hogsheads, ensures substance and style of Blackbilly wine.

Winemaker Nick Haselgrove is a noteworthy character from the McLaren Vale region, with over 21 vintages of Australian and International winemaking experience. Nick’s talent for the art of winemaking is part of his guarantee to always provide the best possible quality and value for the wine drinkers of the Blackbilly wines.

FAST FACTS

LOCATION:

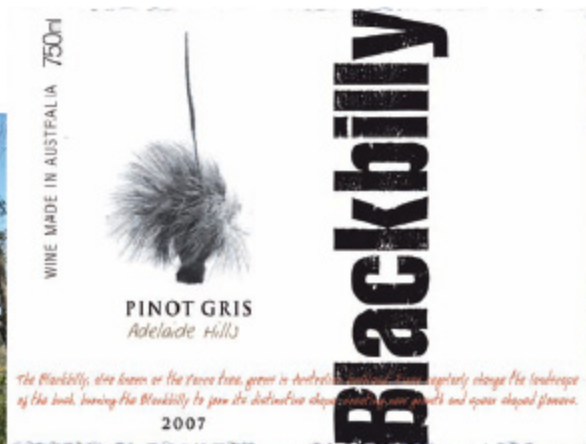
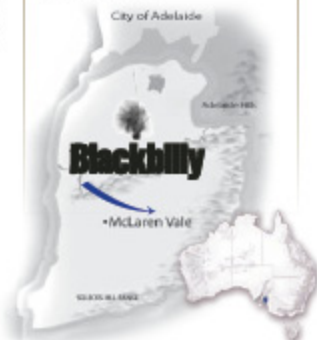
- Located in McLaren Vale, 60kms south of Adelaide
- Latitude: 35°13'6.98"S
- Longitude: 138°32'25.75"E
- Altitude: 278 feet

CLIMATE:

- Warm, Mediterranean with hot dry summers and cold wet winters
- Growing season rainfall (Oct-Apr) 180 mm (7 inches)
- Mean January temperature 21.7°C (71°F)
- Relative humidity, 3pm Average 46%

SOIL:

- McLaren Vale: Sand over clay; Alluvial loams; Cracking Biscay clay and Terra Rosa types on selected parts of vineyards.
- Fleurieu: Mainly Sandy loams with some clay soils.



Nick Haselgrove (Owner/Winemaker)

