



**Bill Byron Story:** Family owned vineyard, Bill Byron wines is the largest organic vineyard located in Mudgee, in the Central Ranges west of Sydney. With 60 hectares dedicated to its premium organic grapes—26 hectares of Shiraz, 17 hectares of Cabernet Sauvignon, and 17 hectares of Merlot, this year, Bill Byron Wines will launch their latest vintage, Bill Byron 2013.

William Byron Findley, known affectionately to friends and family as Bill Byron, planted the first vines in 1998 with the hope of producing enough wine that his family would never go dry. Sixteen years and two generations of Findley farmers later, Bill's son Robin and his family now run the estate, with winemaker, James Manners who has been making wine in the Mudgee region for 15 years.

In 2009, the Findley family made the decision to go organic and create a high-quality bottle at a reasonable price. The first organic vintage was created in 2013 in Mudgee NSW, and has since grown to be the largest organic growing vineyard in the region. By growing organic vines, this creates a closer relationship with dependence on terroir and environment.

"Why organic? Because we just want to grow the best quality grapes that we can grow", says, James Manners.

"Our vines are grown organically, without the use of synthetic herbicides or pesticides. This creates a closer relationship with and dependence on terroir and the environment".

Bill Byron's 2013 unique organic blend combines flavours of ripe blue and blackberries with a touch of chocolate, supported by soft and savoury tannins.

**Winemaking:** The most critical part of the winemaking process is getting the harvest date right, the grapes are tasted constantly in the lead up to harvest. Harvest always tests the relationship between the farmer and the winemaker; the farmer wanting to harvest his crop out of harms way, and the winemaker pushing the grapes to their absolute limits to produce the best wine possible. Having gained valuable experience over the last 23 years at wineries across the globe including Orlando Wyndham, Inniskillin Wines in Canada, Robert Oatley Vineyards and Domaine des Collines in Bordeaux, Bill Byron's winemaker, James Manners has been making wines in Mudgee for over fifteen years. In 2011, he set up Manners Wine Consulting and in 2013, James joined Bill Byron wines to work with the Findley family, creating their latest vintage, Bill Byron 2013.

**Tasting Note:** The triple blend organic wine is a traditional Australian red blend combining the spicy plum berry of Shiraz with the structure of Cabernet Sauvignon and the velvety softness of Merlot. There are hints of oak maturation, to soften the strong natural tannins and give subliminal notes of vanilla and spice. Lacking in pretention, it provides great flavour and a great drinking experience.

### Specifications:

Vintage: 2013

Blend: Shiraz, Cabernet & Merlot

Region: Mudgee, NSW

