



*St Hallett*  
BAROSSA  
EST. 1944

**Mattschoss**

## 2017 Single Vineyard Shiraz

### The Wine

#### Bouquet

Lifted blackberry fruit interlaced with a delicate mix of white pepper, nutmeg and dried herbs.

#### Palate

The palate has bright white cherry and cranberry fruit flavours with pepper, spice and herbs in the background. A wine that is fine in texture with delicious balance and length.

### The Vintage

The Barossa experienced a long wet winter with above average rainfall. Shoot growth was very slow due to cold wet soils but a mild spring and ample soil moisture allowed the vines to develop strong canopies. Temperatures through Jan. and Feb. were ideal with two well-timed bursts of rain to help maintain vine health. March was warm and dry providing ideal ripening conditions to the end. Due to the winter rain and cooler than average nights, 2017 vintage was four weeks later than the previous five. The cool nights and mild days provided ideal conditions for Eden Valley Shiraz making it a standout of the 2017 vintage.

### The Vineyards

The Mattschoss vineyard is our highest Shiraz vineyard in Eden Valley at an elevation of 489m. The Shiraz block sits in a little amphitheatre which surrounds a rocky outcrop covered in distinctive native vegetation called yuccas. The soil type here consists of very little topsoil, incorporating meta-sandstone, marble and ironstone. The Mattschoss family have spent years focusing on quality in the Vineyard and it is now realising its true potential. We're thrilled to have the opportunity to show case the fruits of this passion and labour.

### The Vinification

*The St Hallett winemaking philosophy is relatively simple - minimum intervention and maximum attention.*

5 days carbonic Maceration and 50% whole bunches followed by 7 days on skins at a peak of 30 degrees C.

The large round open fermenters are plunged or pumped over 2 - 4 times daily. French oak hogsheads are used to build on length and structure. No blending is required this wine is a single vineyard Shiraz. Only diligent barrel selection is required to ensure optimal quality.

### The Inspiration

*With every vintage our winemaking team learn more about the influence of the site on the flavour and quality of the wines.*

*This limited release wine from one of the founding wineries of the region, is the culmination of St Hallett's desire to explore and showcase the individuality of specific vineyards that exemplify the diversity of classic Barossa Shiraz at its best.*

### Technical Information

Alcohol : 14.0%

pH: 3.44

Titrateable acidity: 6.2g/L



### Stay in Touch:

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