

Established by the Lindner family in 1944, St Hallett has established themselves as the Masters of Barossa Shiraz, and one of the most admired Australian wine brands. With roots firmly planted in the rich Barossa soils, St Hallett continue the legacy of crafting exceptional wines from a tapestry of vineyards throughout Barossa Valley and Eden Valley that showcase the geological, geographical and climatic diversity of the region.

2018 Blackwell Shiraz



BLACKWELL

First released in 1994, in honour of Stuart Blackwell, winemaker for more than three decades and a tireless contributor to the St Hallett story. 'The fruit is sourced predominately from Northern Barossa with the red brown clay soils creating wines with hallmark characteristics of black plum, cherries and dark chocolate' Helen McCarthy, Chief Winemaker.

GRAPE VARIETY

Shiraz

COLOUR

A vibrant deep red colour with purple hues.

NOSE

A bright bouquet with layers of blackberry, dark chocolate and hints of vanilla.

PALATE

A full bodied wine with excellent framework and a multitude of layers. Instantly apparent are blackberry and black cherry fruit with hints of dark chocolate and vanilla characters laying over top. A very decadent opulent wine with a balanced palate, excellent structure and refined texture.

VINEYARD REGION

Red brown loam over shale and red clay vineyards in the South and Central Barossa Valley enable us to create wine parcels of generosity of flavour, length and texture.

VINTAGE CONDITIONS

The 2018 vintage was similar to recent vintages with steady ripening throughout the season. Overall a very dry growing season with a warm spring, an occasionally hot summer and a perfect autumn delivered densely flavoured wines.

WINEMAKING

The St Hallett winemaking philosophy is relatively simple minimum intervention and maximum attention. Time on skins for this wine were in range of 8-12 days and ferment temperatures range from 20-30°C. After pressing, the parcels go directly to barrel where it matured for 12 – 18 months,

WINE ANALYSIS

Alc/Vol: 14.7%
Acidity (TA): 6.5 g/L
pH: 3.53
Residual Sugar: 0.6 g/L

PEAK DRINKING

2035 - 2040

FOOD MATCH

Barbequed medium rare dry-aged scotch fillet.

WINEMAKER

Darin Kinzie & Jeremy Ottawa