



St Hallett
BAROSSA
EST. 1944

Black Clay 2019 Barossa Valley Shiraz

The Wine

Bouquet

A lifted nose with vibrant dark berries and supple spiciness.

Palate

Bright cherry and blackcurrant fruit flavours flow across the palate, complemented by lush, soft tannins.

The Vintage

The 2019 vintage was one of the driest we have experienced. Below average winter rainfall, coupled with a dry spring and summer resulted in naturally lower yields across the vineyards. These climatic conditions resulted in rich and concentrated wines, although low in quantity.

The Vineyards

Black cracking Biscay clay is a familiar soil type found in the Barossa Valley. These soils typically produce wines that are juicy and soft with luscious velvety tannins.

The Vinification

The St Hallett winemaking philosophy is relatively simple - minimum intervention and maximum attention. Shiraz vineyards on black cracking clay soils have been crushed and fermented separately, between 6 and 8 days at 22 to 24 degrees. Post fermentation the wine was partially matured with American and French Oak to maximize fruit intensity, before being blended and bottled.

The Inspiration

With every vintage our winemaking team learns more about the influence of the site on the flavor and quality of the wines.

This site diversity is central to all St Hallett wines. Over the years, our winemakers have frequently identified the black clay soil vineyards in a blind line up. This prevailing sense of place has inspired us to release a wine made entirely from fruit grown in this unique soil type.

Technical Information

Alcohol : 14.5 %

pH: 3.68

Titrateable acidity: 6.3g/L



Stay in Touch:

St Hallett Road, Tanunda, Barossa Valley, SA, 5352

Phone: 08 8563 7000 | Fax: 08 8563 7001 | Email: sthallett@sthallett.com.au

Web: sthallett.com.au | Instagram: [st_hallett](https://www.instagram.com/st_hallett) | Facebook: [facebook.com/sthallettwines](https://www.facebook.com/sthallettwines)