



St Hallett
BAROSSA
EST. 1944

Gamekeeper's Shiraz

2019 Barossa Shiraz

The Wine

Bouquet

Lifted and pretty with lively raspberry and plum fruit characters with a hint of violets.

Palate

Vibrant juicy red and blue fruits flow across the palate with subtle yet delicious spices of cinnamon and nutmeg. Velvet soft tannins coat the palate with an acid balance that lifts the fruit.

The Vintage

Good winter rains in July and August preceded a warm and dry spring. The growing season was very dry from mid-November with very few rain events. Vintage time for St Hallett was similar to more recent vintages with steady ripening throughout the season. Overall a very dry growing season with a warm spring, occasionally hot summer, a perfect autumn and slightly below average crops that delivered densely. Quality and style wise, Barossa Valley Shiraz shows very good colour, tannin and flavour density.

The Vineyards

Gamekeeper's Shiraz is sourced from several Shiraz vineyards throughout the Barossa region.

The Vinification

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

All Shiraz vineyards are crushed and fermented separately. The Shiraz vineyards destined for this wine were fermented between 6 and 8 days at 22 to 24 degrees. Post fermentation the wine was matured in Stainless steel to maintain vibrant fruit freshness for 6-8 months before being blended and bottled.

The Inspiration

St Hallett Gamekeeper's range acknowledges the role of the Gamekeeper in maintaining a healthy balance to a property's wildlife. Barossa and great Shiraz have become synonymous around the world and St Hallett is committed to both. We produce over one hundred individual parcels of Barossa Shiraz each vintage and then blend to craft individual expressions of this iconic regional variety.

Technical Information

Alcohol : 14.4%

pH: 3.63

Titrateable acidity: 6.2g/L

Sugar: 1.5g/L

Harvest Start: March 2019



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