

# St Hallett

BAROSSA

EST. 1944

## Blockhead

## Shiraz

## 2019 Barossa Valley

### The Wine

#### Bouquet

Deep red with violet hues

#### Palate

A round and supple palate that's full of juicy raspberry and blackberry fruit, supported by a lively acidity that brings a vibrancy to the wine. It finishes with a fine, soft tannin and waves of toasted oak. The Blockhead range is characterised by its approachability and its soft, lush and generous palate.

### 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 conditions resulted in rich and concentrated wines, although low in quantity.

### The Vineyards

The fruit used to create Blockhead Shiraz was sourced primarily from select family owned Barossa vineyards on the black, biscay soils of Central Barossa and the red brown earth of the Northern Barossa Valley.

### The Vinification

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

Shorter but more frequent pumpovers were used for gentle extraction of colour and tannin while maintaining the temperature at 24°C. Malolactic fermentation and maturation was completed with American Oak, adding complexity by lifting the Shiraz characters and adding a Vanilla thread to the wine.

### The Inspiration

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

The original European settlers in the Barossa township of Tanunda, where St Hallett winery resides, were known as Blockheads. The origins of the Blockhead name are most commonly linked to their stoic, square jawed character and dedication to the land. At the winery, and amongst their descendants, the title is worn as a badge of honour. The Blockhead range is designed to tell their story to a new generation, combining 74 years of St Hallett winemaking expertise with the fruitful drinkability of contemporary Australian Shiraz.

### Technical Information

Alcohol : 14.0%

pH: 3.52

Titrateable acidity: 6.3g/L

Sugar: 0.5g/L



### Stay in Touch:

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