



St Hallett
BAROSSA
EST. 1944

Faith

2019 Barossa Valley Shiraz

The Wine

Bouquet

Vibrant dark cherry fruit character with a hint of chocolate and lashings of spice.

Palate

Black cherries and dark fruits intermingle with pepper and spice notes which flow seamlessly across the soft luscious palate and the finish is highlighted by a fine coating tannin.

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

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.

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 American and French Oak for 9 months before being blended and bottled.

The Inspiration

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

This is the Shiraz which starts it all for many St Hallett lovers. Our Faith Shiraz is a vibrant and expressive example of Barossa Shiraz. An accessible, juicy and fruit driven wine, Faith's vibrant yet dense purple hue hints at the generosity of fruit within.

Technical Information

Alcohol : 14.4%

pH: 3.56

Titrateable acidity: 6.2 g/L

Harvest Start: February 2019



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 Twitter: [@sthallettwines](https://twitter.com/sthallettwines)

Facebook: facebook.com/sthallettwines