

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.

2019 Butcher's Cart Shiraz



Butcher's Cart

The Lindner family established St Hallett in 1944 on a property they had owned since the late 1800's, focusing on their butchery business, with only a small amount of wine made for local sales. The Butcher's Cart was used by the family for a daily sales trip throughout the Barossa with a range of meats available for purchase.

GRAPE VARIETY

Shiraz

COLOUR

Deep plum red, dark purple hues.

NOSE

Vibrant blackberry and spiced plum with a hint of dark chocolate, tilled earth and spice.

PALATE

Full bodied, the wine is awash with ripe blackberry and plum, layered in with exotic spices. The oak is perfectly integrated and lifts the dark fruit core. There is a noticeable drive of dense, textured tannins which complement the fruit brining the wine together with an impeccable finish.

VINEYARD REGION

Sourced from select Barossa Valley vineyards of red-brown earth, delivering a rich and generous Shiraz.

VINTAGE CONDITIONS

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.

WINEMAKING

The St Hallett winemaking philosophy is relatively simple minimum intervention and maximum attention. Each vineyard destined for Butcher's Cart was vinified separately and had skin contact for ten days with six pump overs per day. Post-pressing, the wine was sent to 20% new American, 10% new French & 70% Older American Oak Hogsheads for 10 months of maturation. All barrels were individually assessed at final blending to ensure absolute quality.

WINE ANALYSIS

Alc/Vol: 14.6%
Acidity (TA): 6.5 g/L
pH: 3.53
Residual Sugar: 0.4 g/L

PEAK DRINKING

Suitable for drinking now and will cellar for 4 – 6 years.

FOOD MATCH

Enjoy this rich and bold Shiraz simply with a charcuterie platter or pair with a slow cooked rib of beef.

WINEMAKER

Ezra Price-Beck