

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.

2020 Blockhead Shiraz



BLOCKHEAD

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. The Blockhead range is characterised by its drinkability and it's soft, lush and generous palate.

GRAPE VARIETY

Shiraz

COLOUR

Deep red with violet hue.

NOSE

Forest fruits, boysenberry and vanilla bean with hints of cacao and white pepper.

PALATE

Bursting with juicy berries and mulberry flavours. This wine has fine coating tannins which are locked together by vanillin oak spice which drives the finish.

VINEYARD REGION

The fruit used to create Blockhead Shiraz was sourced from vineyards in Fromm, Linke and Neldner. These vineyards are in the southern (Fromm) and northern Barossa Valley. The soil at these vineyards are sandy over clay and with red brown earth.

VINTAGE CONDITIONS

The 2020 vintage saw below-average rainfall in winter and spring, preceded temperamental spring weather and not surprisingly, the combination of these meant the vines set below average bunch size, and berries remained small as they developed. With yields at least 50% below the 10-year average, the wines are of exceptional quality, deeply coloured and the flavours are fine, intense and perfumed.

WINEMAKING

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.

WINE ANALYSIS

Alc/Vol: 14.6%
Acidity (TA): 6.4 g/L
pH: 3.49
Residual Sugar: 0.9 g/L

PEAK DRINKING

Suitable for drinking now.

FOOD MATCH

Red meat

WINEMAKER

Andrew Brookes