

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 Butcher's Cart Shiraz



Butcher's Cart

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

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 Linder Family for a daily sales trip throughout the Barossa with a range of meats available for purchase.

GRAPE VARIETY

Shiraz

COLOUR

Deep red with violet hue.

NOSE

Black cherry, raspberry, tilled earth with vanilla, nutmeg and nuances of milk chocolate.

PALATE

Opens with ripe blackberry and plum. This wine is layered with exotic spices. The oak is well balanced and lifts the bright fruit core. There is a noticeable drive of dense textured tannins which complement the fruit bringing the wine together with a long, persistent finish.

VINEYARD REGION

Sourced from select northern Barossa Valley vineyards of red-brown sands over clay, delivering a rich and generous Shiraz. Additional fruit was sourced from the higher altitude region of Eden Valley, lifting the spicy nose and lengthening the palate with bright mineral nuances. 63.9% Barossa Valley, 35.9% Eden Valley

VINTAGE CONDITIONS

2020 Vintage had a dry winter and spring lead to early vineyard intervention in order to keep soil profiles moist. Frost and hail assisted with yield reduction at flowering resulting in high quality low cropping fruit. The result was the lowest yielding Barossa vintage in a decade and having the vines push all of their energy into the remaining fruit, gave way to superb quality and balance in the wines.

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: 3.43
Residual Sugar: 0 - 0.4 g/L

PEAK DRINKING

Suitable for drinking now and will cellar for 4 – 8 years.

FOOD MATCH

Enjoy this rich and bold Shiraz simply with a scotch fillet and charred greens.

WINEMAKER

Ezra Price-Beck