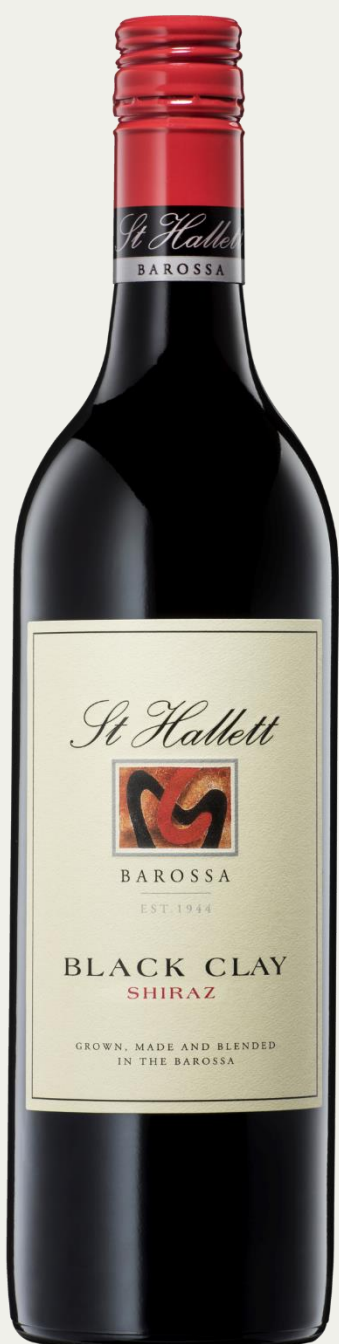


Established by the Lindner family in 1944, St Hallett has established themselves as the Masters of Barossa Shiraz, and one of the most admired Australian wine brands. With roots firmly planted in the rich Barossa soils, St Hallett continue the legacy of crafting exceptional wines from a tapestry of vineyards throughout Barossa Valley and Eden Valley that showcase the geological, geographical and climatic diversity of the region.

2021 Black Clay Shiraz



BLACK CLAY

Over the years, our winemakers have frequently identified the black clay soil vineyards in a blind line up. This prevailing sense of place has inspired us to release a wine made entirely from fruit grown in this unique soil type.

GRAPE VARIETY

Shiraz

COLOUR

Dark crimson with purple hue

NOSE

Black cherry, mulberry, spice and mocha

PALATE

Black fruits, mulberry and cherry interplay with toasted spice notes which flow seamlessly across the soft luscious palate and the finish is highlighted by a fine coating tannin.

VINEYARD REGION

Barossa Valley

VINTAGE CONDITIONS

The 2021 vintage had excellent winter rains, near average rainfall and full moisture profile in the soil, the vines flourished throughout the season. An excellent fruit set in the spring followed by a warm dry summer preceded mild vintage conditions ensured that the grapes achieved their optimal phenolic maturity. This is an exceptional vintage, producing balanced wines with great fruit intensity and concentration.

WINEMAKING

The St Hallett winemaking philosophy is relatively simple - minimum intervention and maximum attention. Shiraz vineyards on black cracking clay soils have been crushed and fermented separately, between 6 and 8 days at 22 to 24 degrees. Post fermentation the wine was partially matured with American and French Oak to maximize fruit intensity, before being blended and bottled.

WINE ANALYSIS

Alc/Vol: 14.5%
Acidity (TA): 6.2 g/L
pH: 3.58
Residual Sugar: 0.8 g/L

PEAK DRINKING

Suitable for drinking now and cellaring potential for 3-5 years.

FOOD MATCH

BBQ meats and grilled vegetables.

WINEMAKER

Ezra Price-Beck