

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 Faith Shiraz



FAITH

It was a leap of faith which inspired a small group of European settlers to leave their homeland and seek opportunities of the Barossa in 1842. A contemporary classic and a crowd favourite, Faith Shiraz is a vibrant and expressive example of Barossa Shiraz; accessible, juicy and fruit driven.

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

The black Biscay soils and red clay vineyards in the North and Central Barossa Valley enable us to create wine parcels of generosity of flavour, length and texture.

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. All Shiraz vineyards are crushed and fermented separately. The Shiraz vineyards destined for this wine were fermented between 6 and 8 days at 18 to 26 degrees. Post fermentation the wine was matured in American and French Oak for 9 months before being blended and bottled.

WINE ANALYSIS

Alc/Vol: 14.4%
Acidity (TA): 6.5 g/L
pH: 3.57
Residual Sugar: 0.4 g/L

PEAK DRINKING

Suitable for drinking now and cellaring potential 5 – 10 years.

FOOD MATCH

BBQ meats and grilled vegetables.

WINEMAKER

Ezra Price-Beck