

St Hallett was established in 1944 with modest ambitions for the future and an agricultural attitude to winemaking. Today St Hallett is proudly one of the Barossa's leading wineries and specialises in the region's most heralded grape variety, Shiraz. From the consistency of Faith through to the majesty of Old Block, St Hallett's reputation as the Masters of Barossa Shiraz as been hard earned over many decades.

2018 Old Block Shiraz



OLD BLOCK

Since its inception in 1980, the focus for Old Block has been to showcase the rare and ancient vines of the Barossa. To qualify for Old Block Shiraz, vineyards must be planted on their own rootstock and be older than 40 years of age. These ancient vines produce small crop levels, resulting in seamless wines of complexity and longevity.

GRAPE VARIETY

Shiraz

COLOUR

Intense ruby with purple hues

NOSE

A complex and elegant nose with hints of dark fruits, rich dark chocolate and cinnamon spice.

PALATE

A vibrant and elegant wine, it offers rich fruit notes of satsuma and damson plums with layers of rich dark chocolate, and complex spices of cinnamon, cedar oak with hints of black pepper and nutmeg. The wine has a long and well-defined acid backbone, with a harmonious and long finish.

VINEYARD REGION

The Barossa has a diverse topography of valleys and slopes with elevations ranging from 130 metres in the southern Barossa Valley, through to 550 metres on the cool elevated ridges of the Eden Valley. With ancient landscapes dating back 200 million years, the Barossa is covered by a patchwork of soil types ranging from deep red and brown clay loams on the valley floor, through to shallow and rocky sandy loams on the eastern and western ridges. The Old Block Shiraz is a blend of carefully selected fruit parcels from these two subregions of the Barossa.

VINTAGE CONDITIONS

Good winter rains in July and August preceded a warm and dry spring. The growing season was very dry from mid-November with very few rain events. Vintage time for St Hallett was similar to more recent vintages with steady ripening throughout the season. Overall a very dry growing season with a warm spring, occasionally hot summer, a perfect autumn and slightly below average crops delivered densely flavoured wines.

WINEMAKING

With the 36th vintage release, this wine has evolved from a single block into a selection of the best vine parcels from the Barossa and Eden Valleys. Each of the parcels was harvested and fermented separately, based on their unique character. The wine was pressed off skins and transferred directly to French oak hogsheads and puncheons (25% new) for 12-18 months. Prior to blending, each barrel was assessed for balance and flavour to determine the ideal blend, creating a seamless, harmonious wine.

WINE ANALYSIS

Alc/Vol: 14.5%
Acidity (TA): 6.7 g/L
pH: 3.4

PEAK DRINKING

Will reward careful cellaring for 20+ years.

FOOD MATCH

Aged eye fillet

WINEMAKER

Helen McCarthy