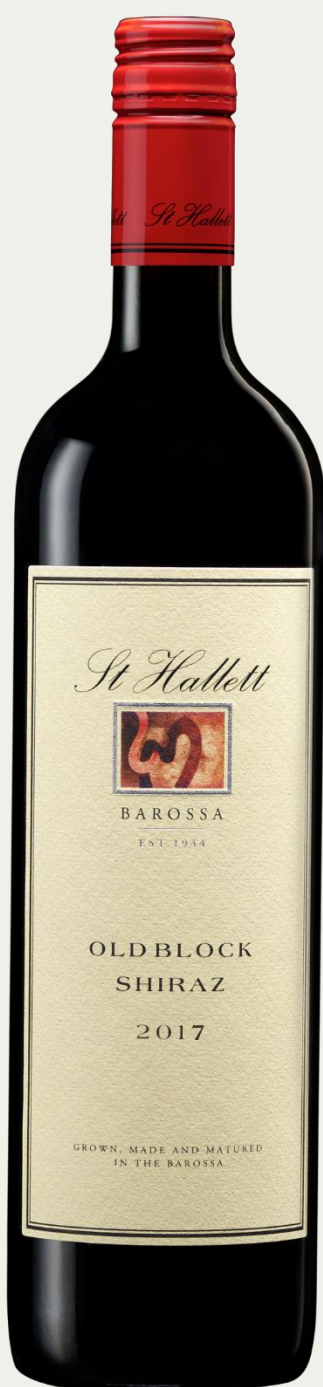


Established by the Lindner family in 1944, St Hallett has established themselves as the Masters of Barossa Shiraz, and one of the most admired Australian wine brands. With roots firmly planted in the rich Barossa soils, St Hallett continue the legacy of crafting exceptional wines from a tapestry of vineyards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

2017 Old Block Shiraz



OLD BLOCK SHIRAZ

'Originally from the St Hallett Old Block vineyard, this wine was first made by Robert O'Callaghan and Stuart Blackwell in 1980. To qualify for Old Block Shiraz, the vineyards must be planted on their own rootstock and be more than 50 years old. The oldest vineyard used to create the 2017 Old Block was planted in 1870 whilst the youngest 1936, with an average of close to 100 years', Helen McCarthy, Chief Winemaker.

GRAPE VARIETY

Shiraz

COLOUR

Bright and intense ruby with purple hues.

NOSE

A complex and elegant nose with dark fruits, rich dark chocolate and cinnamon spice lifting from the glass.

PALATE

A wine showing vibrancy, elegance and concentration. Satsuma plum with layers of rich dark chocolate, cinnamon, cedar oak with hints of black pepper and nutmeg. A brilliantly defined acid backbone, with a harmonious, balanced and long finish. An elegant and bold Barossa Shiraz that will age gracefully for at least twenty years.

VINEYARD REGION

Barossa

VINTAGE CONDITIONS

The 2017 growing season was cool, with fruit coming into the winery approximately

four weeks later than the previous five vintages. Milder temperatures during February allowed the vines to develop richness and complexity with great texture.

WINEMAKING

Now, with the 35th vintage release, the wine has evolved from a single block into a selection of the best old 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: 14.7%

Acidity (TA): 6.6 g/L

pH: 3.47

PEAK DRINKING

2041+

FOOD MATCH

Dry-aged Wagyu rib-eye

WINEMAKERS

Helen McCarthy & Ezra Price-Beck