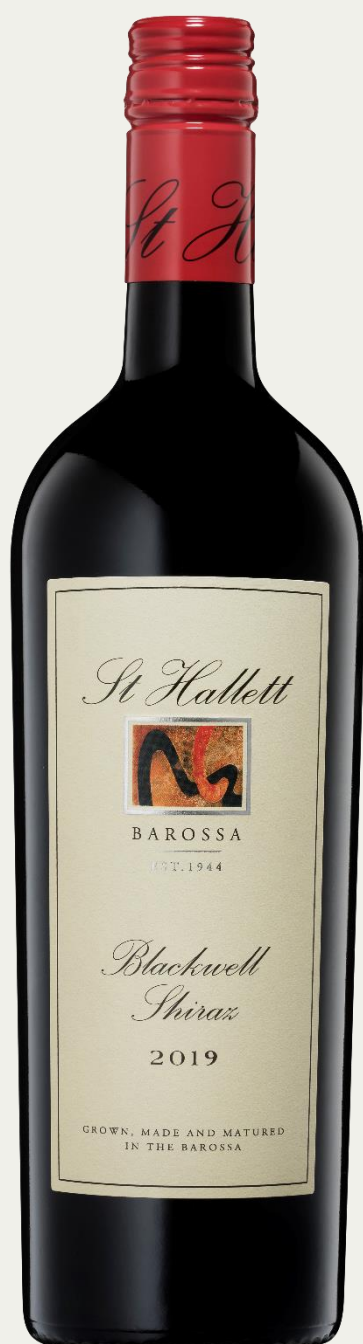


Established by the Lindner family in 1944, St Hallett has established themselves as the Masters of Barossa Shiraz, and one of the most admired Australian wine brands. With roots firmly planted in the rich Barossa soils, St Hallett continue the legacy of crafting exceptional wines from a tapestry of vineyards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

2019 Blackwell Shiraz



BLACKWELL SHIRAZ

'The wine was first released in 1994, in honour of Stuart Blackwell, winemaker for more than three decades and a tireless contributor to the St Hallett story. The fruit is sourced predominately from Northern Barossa with the red brown clay soils creating wines with hallmark characteristics of black plum, cherries and dark chocolate', Helen McCarthy, Chief Winemaker.

GRAPE VARIETY

Shiraz

COLOUR

A rich, deep crimson red, with vibrant hues.

NOSE

Complex layers of blackberry, fine cocoa and hints of baking spices gently elevate from the glass.

PALATE

An opulent and elegant Barossa Shiraz with complex flavours of blackberry and black forest, followed by waves of cocoa and baking spice on the middle palate. The supple tannins are well polished, persistent, and perfectly complement the American oak. This brilliantly structured, full-bodied and balanced wine will reward careful cellaring in years to come.

VINEYARD REGION

Barossa Valley

VINTAGE CONDITIONS

Barossa experienced one of the driest vintages in 2019. During winter, we saw below average rainfall. A dry spring and

summer followed, which resulted in naturally lower yields across the vineyards. Overall, the conditions produced rich and concentrated wines.

WINEMAKING

Blackwell Shiraz is consistently sourced from vineyards in the parishes of Ebenezer, Greenock and Moppa Hills. Individual parcels are harvested and treated as single batches in the winery. The fruit was destemmed and transferred to various sized fermenters based on the batch size. Yeast selection, pump over regime and ferment temperature varied, based on the characters of the block with fermentation typically around 24 - 26°C and time on skins between 10 and 12 days. Malolactic fermentation took place in the fermenter. After pressing, the parcels were filled to American oak barrels, where they matured for 12-16 months.

WINE ANALYSIS

Alc/Vol: 14.3%
Acidity (TA): 7.1 g/L
pH: 3.54

PEAK DRINKING

2031 – 2036

FOOD MATCH

Barbecued medium rare dry-aged scotch fillet.

WINEMAKER

Helen McCarthy