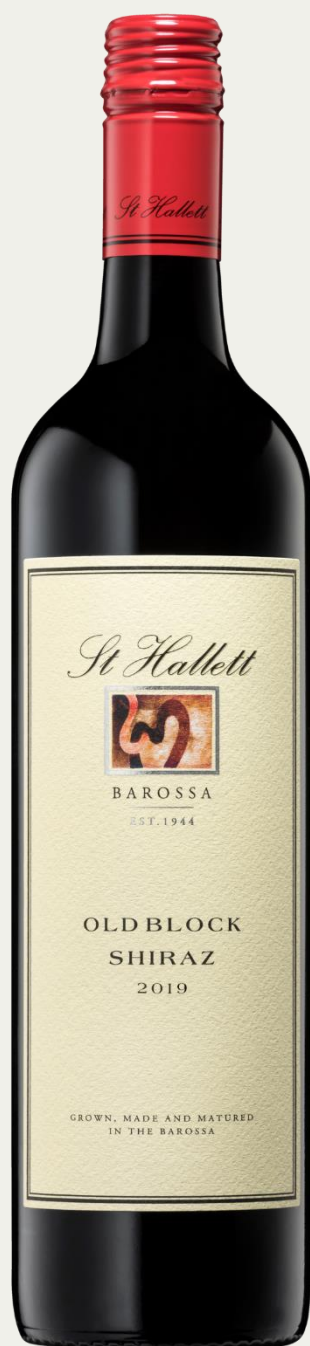


Established by the Lindner family in 1944, St Hallett has established themselves as the Masters of Barossa Shiraz, and one of the most admired Australian wine brands. With roots firmly planted in the rich Barossa soils, St Hallett continue the legacy of crafting exceptional wines from a tapestry of vineyards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

## 2019 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 2019 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

Deep garnet with intense hue.

### NOSE

A complex and elegant nose with black cherry, satsuma plum, hints of fennel seed and exotic spices.

### PALATE

Complex and alluring, this wine shows black cherry fruits, satsuma plums and lashes of cardamom, savoury spice and cedary oak. A richly concentrated, well-structured palate with plenty of mid-palate flesh and lovely textural tannins. Impeccably balanced this wine will age gracefully for many years to come.

### VINEYARD REGION

Barossa

### VINTAGE CONDITIONS

The 2019 vintage was one of the driest winemaking has experienced. Below average winter rainfall, coupled with a dry spring and summer resulted in naturally lower yields across the vineyards. These conditions resulted in rich and concentrated wines, although low in quantity.

### WINEMAKING

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: 14.4%  
Acidity (TA): 6.9 g/L  
pH: 3.46

### PEAK DRINKING

2025 - 2031

### FOOD MATCH

Classic Chateaubriand with Bernaise sauce.

### WINEMAKERS

Angus Seabrook