

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.

2022 Higher Earth Syrah



HIGHER EARTH SYRAH

This wine represents the higher altitude and cooler climate of the Eden Valley. A Syrah distinctive of the sub-region showcasing elegance and finesse, sourced exclusively from the high country.

GRAPE VARIETY

Syrah

COLOUR

Crimson red with a purple hue

NOSE

Lifted strawberry accompanied by a berry compote, ripe mulberry, nutmeg and warm spice.

PALATE

The 2022 Higher Earth Syrah is beautifully balanced and elegant. The wine opens with layers upon layers of red fruits, alpine strawberry and sweet cherry mingle with hints of bracken, wintergreen and warm spice overlays. The palate shows remarkable density and brings tremendous fruit power, which is supported by fine lingering tannins, complementing the well-integrated oak. It's a graceful wine with great depth and complexity and will continue to evolve over time.

VINEYARD REGION

Eden Valley

VINTAGE CONDITIONS

Below average temperatures and bright, sunny days continued from early February through to harvest which was two weeks later than average. Excellent winter and spring rainfall set the vines up for solid yields, however this was impacted by inclement conditions during fruit set, spring frost, and hailstorms in late October. The mild and dry conditions that followed were ideal for building flavour and reaching optimal maturity. The 2022 wines show great intensity of aromatics, balanced acidity and an elegant fruit core.

WINEMAKING

The finest Eden Valley parcels were selected from a range of Eden Valley growers. Each parcel was treated individually in the winery, with some fermented with 10% whole bunch and others wild fermented. All ferments were conducted at 26 degrees Celsius and left on skins up to 14 days. Maturation occurred in a mix of new French oak puncheons and old French oak and Foudre. The wine was then matured in oak.

WINE ANALYSIS 15 SEP

Alc/Vol: 14.4%

Acidity (TA): 6.4 g/L

pH: 3.49

PEAK DRINKING

2028

FOOD PAIRING

Roast shoulder of lamb, thyme and potato confit.