

St Hallett



BAROSSA

EST. 1944

St Hallett

Blackwell

2013 Barossa Valley Shiraz

The Wine:

Bouquet: Trademark brooding characters of Blackwell with notes of dark chocolate, wild blackberry and hints of clove and aniseed. There is a subtle edge of violet and raspberry as the wine opens up.

Palate: Dark cherry adds to deep fruit characters on the palate. It's more mineral and textural than previous years and rolls nicely from fruit into spice and cracked pepper. Chalky, coating tannins provide structure and a long finish with lingering pepper.

The Vintage

The 2012-2013 growing season was one of the driest on record and led to an early and short vintage of low yields with Shiraz quality generally assessed as high to excellent for most areas of the Barossa.

Most vineyards ripened a month earlier than normal and much of the vintage was compressed into a very busy February. The 2013 vintage delivered abundantly flavoured Barossa Valley Shiraz that displays both richness and brightness, underpinned by dense lingering tannins.

The Vineyards

Grapes for Blackwell are sourced from the north-west corner of the Barossa Valley. The core fruit comes from Ebenezer, with parcels from Greenock and Seppeltsfield adding complexity and structure.

The Vinification

The St Hallett winemaking philosophy is relatively simple - minimum intervention and maximum attention.

Each vineyard destined for Blackwell was vinified separately and had skin contact for between six and eight days. The pump over regime was tailored to the individual vineyard parcel. Post-pressing, the wine spent 24 hours in stainless steel before going to barrel for malo-lactic fermentation. Barrels were matched to each parcel to promote harmony and balance during maturation. American Oak was used with a mixture of one to three year old barrels to ensure seamless integration.

All barrels were individually assessed at final blending to ensure absolute quality.

The Inspiration

Stuart Blackwell has been a St Hallett winemaker since 1972 and has been fundamental to its success. The classic and rich Barossa Valley Shiraz pays tribute to his foresight, talent and commitment.

Technical Information:

Alcohol : 14.5% **pH:** 3.54 **Titratable acidity:** 6.8 g/L

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