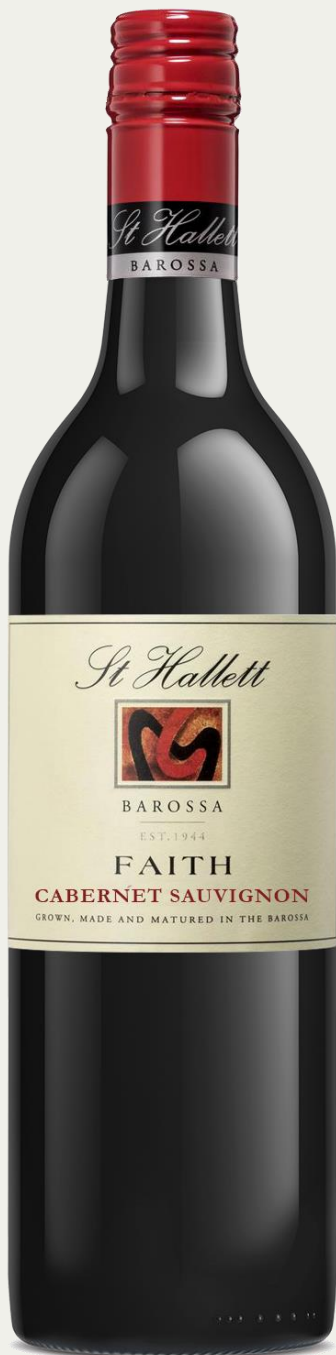


Established by the Lindner family in 1944, St Hallett has established themselves as the Masters of Barossa Shiraz, and one of the most admired Australian wine brands. With roots firmly planted in the rich Barossa soils, St Hallett continue the legacy of crafting exceptional wines from a tapestry of vineyards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

2022 Faith Cabernet Sauvignon



FAITH

It was a leap of faith which inspired a small group of European settlers to leave their homeland and seek opportunities of the Barossa in 1842. A contemporary classic and a crowd favourite, Faith Shiraz is a vibrant and expressive example of Barossa Shiraz; accessible, juicy and fruit drive.

GRAPE VARIETY

Cabernet Sauvignon

COLOUR

Deep crimson purple

NOSE

Aromas of plums, mulberry, fruitcake and spice. Behind the fruit there's a hint of black olive tapenade.

PALATE

Flowing through to the palate is a soft, plush plum and dark cherry wrapped in a silky coating of milk chocolate and coffee bean.

VINEYARD REGION

Barossa Valley

VINTAGE CONDITIONS

The 2022 Vintage in the Barossa displayed below average temperatures and bright, sunny days continued from early February through to harvest which was 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 St Hallett winemaking philosophy is relatively simple - minimum intervention and maximum attention.

WINE ANALYSIS

Alc/Vol: 13.43%
Acidity (TA): 5.95 g/L
pH: 3.62
Residual Sugar: 3.4 g/L

PEAK DRINKING

Suitable for drinking now and with careful cellaring will age gracefully for 3-5 years.

FOOD MATCH

Pair with BBQ meats

WINEMAKER

Angus Seabrook