

*St Hallett*  
BAROSSA  
EST. 1944

## 2020 Barossa Valley Rosé

### The Wine

#### Bouquet

A delicate yet complex bouquet with a mix of heady perfumes. Leading with the classic red-berry notes of fresh strawberries and red currants, the nose is complemented by a range of savoury spices such as clove, cardamom and star anise, with the subtle floral top-notes of dried rose petals and elderflower.

#### Palate

Sugar-dry yet richly flavoured with a creamy mid palate and finely textured phenolics for structure and mouthfeel. The mid-palate is awash with the flavours of elderberry, strawberry compote and rhubarb crumble with an array of sweet spices; creating a rich and decadent flavour experience. These flavours are drawn through to a long, lingering finish by a combination of bright acidity and fine,

### The Vineyards

The grapes for this Rose are sourced exclusively from Grenache grown in the Barossa Valley. The Barossa Valley is the ideal home for producing the fresh red fruit characters that make Grenache a standout variety for delicious Rose.

### The Vinification

The grapes were machine picked in the coolest part of the night and gently destemmed without crushing. The must was chilled to <5 degrees and just the free drain juice collected for Rose production. The juice was chilled to -2 degrees and racked off heavy sediment with all the fine juice solids remaining in the juice. After this, the juice was treated with Stabulation - the process of leaving the whole juice on its lees for an extended period (15-30 days) with occasional agitation. This process extracts thiol (aromatic) precursors and textural components from the juice lees to increase the flavour and aromatic complexity of the wine and increase mouthfeel.



### Technical Information

**Alcohol :** 12.3 %

**pH:** 3.00


**Titrateable acidity:** 7.7 g/L

**Residual Sugar:** 1.6 g/L

### Stay in Touch:

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