

St Hallett



BAROSSA

EST. 1944



2018

BLACK CLAY SHIRAZ

WINE DATA

Producer

St. Hallett

Region

Barossa Valley

Country

Australia

Wine Composition

100% Shiraz

Alcohol

14.5%

Total Acidity

6 G/L

pH

3.59

DESCRIPTION

Lifted aromas of dark berries and supple spiciness. On the palate, bright cherry and black currant fruit flavors are complemented by lush, soft tannins.

WINEMAKER NOTES

The St. Hallett winemaking philosophy is relatively simple – minimum intervention and maximum attention. Black, crackling Biscay clay is a familiar soil type found in the Barossa Valley. These soils typically produce wines that are juicy and soft with luscious, velvety yet robust tannins. The grapes from St. Hallett's Shiraz vineyards are from black cracking clay soils and have been crushed and fermented separately, between 6 and 8 days at 22-24 degrees. Post-fermentation, the wine was partially matured with American and French Oak to maximize fruit intensity before blending and bottling. The finished wine showed intense color and flavor.

SERVING HINTS

Serve with anything barbequed including chicken, duck, grilled meats, burgers, vegetables and lamb