

St Hallett



BAROSSA

EST. 1944

2014 BLACKWELL SHIRAZ

Barossa Valley Shiraz

AROMA: Displaying lively dark cherry aromas overlaid with oak nuances of moccha and vanilla bean. There is a slight brooding ferrous element to the aroma which provides complexity.

PALATE: The rich and generous dark fruit spectrum on the front and mid palate is classic Blackwell. The 2014 vintage and vineyard sourcing profile really shows its individuality in the finish of the wine through taut tannins, subtle spice and mineral influence. These factors extend the persistence and complexity of the wine.

CELLARING: Blackwell ages well over 10-15 years

VINTAGE: The 2013-14 growing season was a rollercoaster ride of events of nature, and was testament to the ability of the region and its people to thrive under challenges. The rule book was thrown out the window as the winery strived to make the best possible wines from a vintage that presented unpredictable weather changes and new challenges. Most notably for Blackwell was a frost that affected some of the Ebenezer vineyards destined for Blackwell. As a result viticulturist Chris Rogers and winemaker Toby Barlow looked to a new vineyard on the border of Seppeltsfield and Gomersal to continue the Blackwell style.

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.



VINEYARDS:

Grapes for Blackwell are sourced from the north-west corner of the Barossa Valley. The grapes are sourced from vineyards surrounding the parishes of Ebenezer, Greenock and Seppeltsfield.

ALC: 14.5% • PH: 3.49 • TITRATABLE ACIDITY: 7.1g/L