



St Hallett
BAROSSA
EST. 1944

Gamekeeper's Shiraz Grenache Touriga 2015 Barossa Valley

The Wine

Bouquet

Ripe red berry fruits and spice with a lift of floral notes are prominent on the nose.

Palate

A seamless integration highlighting the best attributes from each variety in this red blend. A spectrum of bright red fruits and supple tannin from the Shiraz combines with the generous juicy raspberry flavors of the Grenache. Touriga Nacional complements perfectly with rose petal and floral-like spice.

The Vintage

A short winter and warm dry spring got the growing season off to an early start. A well timed rain in mid-January brought relief to dry vineyards and rainwater tanks after many months without rain. The early start and ideal ripening conditions after the rain brought on vintage at a frantic pace with many vineyards ripening simultaneously. What ensued was a month of everyone working 24/7, with vintage finishing a month earlier than normal. It became evident that despite the rapid ripening, all the 2015 wines showed abundant aromas and flavors.

The Vineyards

Gamekeeper's Shiraz, Grenache & Touriga parcels are sourced from mostly southern Barossa Valley, with red brown loam over shale soils, perfect for highlighting fresh varietal characters.

The Vinification

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

All varietal parcels are crushed and fermented separately, between 6 and 8 days at 22 to 24 degrees. Post fermentation the wine was matured in stainless steel tanks, with a portion of the Shiraz kept on yeast lees to add complexity and texture, prior to being blended and bottled.

The Inspiration

With every vintage our winemaking team learn more about the influence of the site on the flavor and quality of the wines.

St Hallett Gamekeeper's range acknowledges the role of the Gamekeeper in maintaining a healthy balance to a property's wildlife. This eclectic blend of Shiraz and Grenache is complemented with a small portion of Touriga Nacional, lifting the floral and spice characters of the wine and ensuring an approachable and delicious red wine perfect for matching with food such as game meat like duck or charcuterie.

Technical Information

Alcohol : 13.5%

pH: 3.61

Titrateable acidity: 6.0g/L

Sugar: 0.20g/L

Harvest Start: 17 February 2015

Vegan Friendly: Yes



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