



St Hallett
BAROSSA
EST. 1944

Black Clay 2016 Barossa Valley Shiraz

The Wine

Bouquet

A lifted nose with vibrant dark berries and supple spiciness.

Palate

Bright mulberry and blackcurrant fruit flavors burst onto the palate, complemented by balanced and even tannins.

The Vintage

A short winter and warm dry spring got the growing season off to an early start. Well-timed rains in November & January ensured vines had enough moisture to support ripening through to harvest. The early start and healthy ripening conditions after the rain brought on vintage through an ideally mild February and March with many cool nights. The 2016 vintage delivered the ideal vineyard outcomes of excellent yields and quality, and the wines have the potential to become part of the Barossa's elite and fabled vintages. Barossa Valley Shiraz yields were slightly higher than average, and all the wines show intense color and flavor with robust tannins.

The Vineyards

Black cracking Biscay clay is a familiar soil type found in the Barossa Valley. These soils typically produce wines with berry compote and summer pudding flavors, complemented by luscious velvety tannins.

The Vinification

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

Shiraz vineyards on black cracking clay soils have been crushed and fermented separately, between 6 and 8 days at 22 to 24 degrees. Post fermentation the wine was partially matured in older American and French Oak to maximize fruit intensity, before being blended and bottled.

The Inspiration

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

This site diversity is central to all St Hallett wines. Over the years, our winemakers have frequently identified the black clay soil vineyards in a blind line up. This prevailing sense of place has inspired us to release a wine made entirely from fruit grown in this unique soil type.

Technical Information

Alcohol: 14%

pH: 3.57

Titrateable acidity: 6.6g/L

Sugar: 1.1g/L

Harvest Start: 14 February 2016

Vegan Friendly: Yes

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