



*St Hallett*  
BAROSSA  
EST. 1944

## Faith

# 2017 Barossa Valley Shiraz

### The Vintage

The 2017 vintage commenced about four weeks later than the previous five, and was coined by many as the 'old normal', with the first Shiraz ready on the 4th of March. Mild temperatures through February provided a steady ramp-up in crushing.

Shiraz has delivered an exciting array of styles from vibrant flavorsome wines through to rich and complex styles with great texture and cellaring potential. The 2017 vintage was preceded by a favorable season in the Barossa that allowed all vineyards to produce both strong yields and high quality, and has delivered some absolute standout wines from pedigree vineyards.

### The Vineyards

Red-brown loam over shale and red clay vineyards in the South and Central Barossa Valley enable us to create wine parcels of generosity of flavor, length and texture. The St Hallett winemaking philosophy is relatively simple - minimum intervention and maximum attention. All Shiraz vineyards are crushed and fermented separately and matured in American and French Oak for 10 months before being blended and bottled.

### Tasting Notes

#### Bouquet

Lifted with bright dark cherry fruit characters, and a hint of chocolate with enticing spice notes.

#### Palate

Dark berry fruits and a soft and luscious palate are the hallmark characters of this wine. Pepper spices and chocolate notes marry together with soft tannins to complete this rich and generous palate.

### Technical Information

**Alcohol:** 14.5%      **pH:** 3.58      **Titrateable acidity:** 6.1g/L

**Harvest Start:** 16 February 2017

