St Hallett



B A R O S S A
E S T . 1 9 4 4

Dawkins 2015 Single Vineyard Shiraz

Eden Valley

THE VINEYARDS: The Dawkins vineyard is tucked away in the eastern part of Eden Valley around 5 km from the Eden Valley township. There simply is no comparison or even simile that can be drawn for the character that this vineyard expresses each year. The wine is one of the recognisable personalities each year in our post vintage blind tasting. The hallmark of the Shiraz from John Dawkins vineyard is highly aromatic sage, spearmint and red berry characters on the nose following on to a palate which has presence and majesty.

HARVEST: 5th March 2015

VINIFICATION FERMENTATION: 2 ferments. Skin time 11 days and 15

days respectively

Maceration regime: 2 - 8 short duration pump overs daily dependant

on ferment stage

OAK SELECTION: All french oak hogsheads; 20% new, 80% older

MATURATION TIME: 11 months.

Assemblage: No blending as it is a single vineyard. Only diligent barrel selection.

THE WINE BOUQUET: Fragrant herbal, sage and blood plum on the nose.

PALATE: Deceptively rich and fleshy palate flavours of dark berries coulis and dried green herbs. Super supple mouthfeel and tannin balance.

Food: Peking Duck pancakes.



THE INSPIRATION: This limited release wine from one of the founding wineries of the region, is the culmination of St Hallett's desire to explore and showcase the individuality of specific vineyards that exemplify the diversity of classic Barossa Shiraz at its best.

Titratable acidity: 7.2g/L • RS: <0.05g/L

Alc: 13.57% • pH: 3.57