Established by the Lindner family in 1944, St Hallett has established themselves as the Masters of Barossa Shiraz, and one of the most admired Australian wine brands. With roots firmly planted in the rich Barossa soils, St Hallett continue the legacy of crafting exceptional wines from a tapestry of vineyards throughout Barossa Valley and Eden Valley that showcase the geological, geographical and climatic diversity of the region.

Black NV Sparkling Shiraz

GRAPE VARIETY
Shiraz

COLOUR
Cherry red

NOSE
An explosive bouquet of cherry, spice and find dark chocolate with subtle hints of rose petal. Black forect cake and cedar complete the complex array of aromas.

PALATE
A fresh acidic line drives the palate, dry and stylish with fin tannins. The dark cherry and plum fruit flows across the palate, complimented by dark chocolate, spice with a subtle savory edge.

VINEYARD REGION
The Black NV Shiraz was sourced from select Barossa Valley vineyards of red-brown earth, delivering a rich and generous Shiraz. This soil type is most commonly found in the central and west of the Barossa Valley. Additional fruit was sourced from the Eden Valley, lifting the spicy nose and lengthening the palate with bright mineral nuances

WINEMAKING
The base wine for the Black NV is blended from various parcels of Shiraz of various ages. These parcels are selected over time by the winemakers during the blending of Old Block and Blackwell Shiraz.

Being a non-vintage (NV) sparkling gives us the opportunity to blend wines of various ages. Small portions of wine up to 10 years old gives the wine aged characters of Black Forest Cake and Cedar whilst the younger material provides spice, dark cherry and rich dark chocolate. The careful selection and blending of the base wine results in a wine of great complexity, gorgeous structure and a long line of flavour.

WINE ANALYSIS
Alc/Vol: 13%
Acidity (TA): 6.8 g/L
pH: 3.41
Residual Sugar: 19.89 g/L

PEAK DRINKING
Suitable for drinking now or cellaring up to 7 years.

WINEMAKER
Helen McCarthy