

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.

2017 Planted 1936



PLANTED 1936 SHIRAZ

'The Planted Series is a tribute to the centenarian vines from Barossa and to the growers who have nurtured them. It is because of their experience as world class viticulturists that these vines produce exceptional quality. The 2017 vintage release celebrates the Marschall Old Block, an 84-year-old vineyard in the parish of Kalimna, from local grower Jeanette Marschall. This is the second release of the Planted Series', Helen McCarthy, Chief Winemaker

GRAPE VARIETY

Shiraz

COLOUR

Deep and rich, dense ruby.

NOSE

The nose expresses rich dark fruits upfront with layers of toasted caraway seed, white pepper, dried bay leaf and subtle hint of allspice.

PALATE

The palate shows power and concentration with layers of dark fruit, ripe juniper, milk chocolate and spices. The oak is beautifully integrated with the fruit and complemented by fine grained tannins. The wine has a seamless harmony between flavour and texture with extraordinary length.

VINEYARD REGION

Barossa Valley

VINTAGE CONDITIONS

A considerably later start to vintage in 2017, with fruit arriving to the winery four

weeks later than usual due to mild temperatures throughout February. The milder temperatures allowed the vines to develop rich and complex flavours, producing Shiraz of exceptional quality and complex styles with great texture and cellaring potential.

WINEMAKING

The single vineyard fruit was handpicked, destemmed and fermented into two 2 tonne open fermenters. One batch was inoculated with a standard yeast strain, while the other was inoculated with a non-Saccharomyces yeast, followed by a Saccharomyces yeast. This unique inoculation approach adds complexity to the wine. Pump overs were carried out at least twice a day and fermentation temperature ranged between 24–26 °C. The ferments remained on skins for ten days prior to being pressed. After racking, the wines were filled to French oak hogsheads for maturation for 16 months.

WINE ANALYSIS

Alc/Vol: 14.7%

Acidity (TA): 6.2 g/L

pH: 3.54

PEAK DRINKING

2041+

FOOD MATCH

Perfectly cooked dry-aged Wagyu rib-eye

WINEMAKER

Helen McCarthy