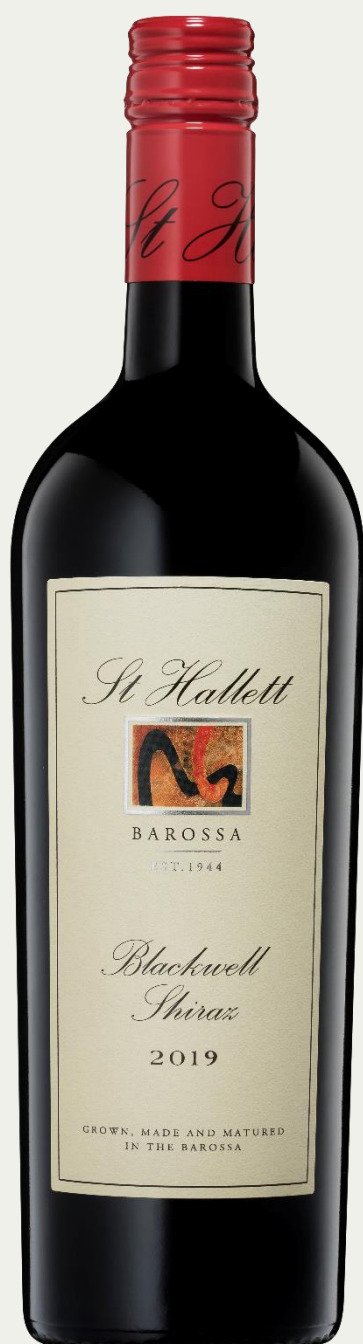


Established by the Lindner family in 1944, St Hallett has established themselves as the Masters of Barossa Shiraz, and one of the most admired Australian wine brands. With roots firmly planted in the rich Barossa soils, St Hallett continue the legacy of crafting exceptional wines from a tapestry of vineyards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

## 2020 Blackwell Shiraz



### BLACKWELL SHIRAZ

'The wine was first released in 1994, in honour of Stuart Blackwell, winemaker for more than three decades and a tireless contributor to the St Hallett story. The fruit is sourced predominately from Northern Barossa with the red brown clay soils creating wines with hallmark characteristics of black plum, cherries and dark chocolate', Helen McCarthy, Chief Winemaker.

### GRAPE VARIETY

Shiraz

### COLOUR

Deep red with purple hues.

### NOSE

An expressive bouquet filled with layers of blackberry tart, black cherry, cacao nibs and sweet spice providing some lift.

### PALATE

Full bodied and complex, exerting layers of concentrated blood plum and black cherry, combining with undertones of cocoa, nutmeg and vanilla bean finally culminating in a seamless structure of dense savoury tannins. A balanced wine with a certain vitality that will see it age gracefully over the years.

### VINEYARD REGION

Barossa Valley

### VINTAGE CONDITIONS

very dry Winter and Spring lead to early vineyard intervention to keep soil profiles moist. Frost and hail also assisted with yield reduction at flowering resulting in

low cropping high quality fruit. The outcome was the lowest yielding Barossa Vintage in a decade and although low having the vines push all of the energy into the remaining fruit gave way to tremendous quality and balance in the wines.

### WINEMAKING

Blackwell Shiraz is consistently sourced from vineyards in the parishes of Ebenezer, Greenock and Moppa Hills. Individual parcels are harvested and treated as single batches in the winery. The fruit was destemmed and transferred to various sized fermenters based on the batch size. Yeast selection, pump over regime and ferment temperature varied, based on the characters of the block with fermentation typically around 24 - 26°C and time on skins between 10 and 12 days. Malolactic fermentation took place in the fermenter. After pressing, the parcels were filled to American oak barrels, where they matured for 12-16 months.

### WINE ANALYSIS

Alc/Vol: 14.5%  
Acidity (TA): 6.5 g/L  
pH: 3.53

### PEAK DRINKING

2031 – 2036

### FOOD MATCH

Beef Wellington with a red wine reduction and local seasonal greens.

### WINEMAKER

Helen McCarthy