

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.

## 2021 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

Crimson red, with purple hues.

### NOSE

Blackberry tart, lashings of berry coulis, fine cocoa and sweet spice elevate from the glass.

### PALATE

Intense flavours of blackberry and mulberry are complemented by waves of milk chocolate and sweet baking spice flow across the palate. The supple tannins are well polished, persistent and complemented by the well-balanced oak. This full-bodied, rich and opulent wine is perfectly structured to ensure the wine will age gracefully throughout the years.

### VINEYARD REGION

Barossa Valley

### VINTAGE CONDITIONS

Vintage 2021 experienced excellent winter rains, near average rainfall and the vines flourished throughout the season. An excellent fruit set in the spring followed by a warm dry summer preceded mild vintage conditions and ensured the grapes achieved their optimal phenolic maturity. This is an excellent vintage producing balanced wines with great fruit intensity and concentration.

### WINEMAKING

Blackwell Shiraz is predominately sourced from the Northern Barossa. 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. After pressing, the parcels were filled to American oak barrels, where they matured for 12-16 months.

### WINE ANALYSIS

Alc/Vol: 14.4%  
Acidity (TA): 6.9 g/L  
pH: 3.49

### PEAK DRINKING

Now - 2032

### FOOD MATCH

Favourite cut of meat and lightly charred greens.

### WINEMAKER

Angus Seabrook

*St Hallett*  
BAROSSA  
EST. 1944