

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 Higher Earth Syrah



HIGHER EARTH SYRAH

This wine represents the higher altitude and cooler climate of the Eden Valley. A Syrah distinctive of the sub-region showcasing elegance and finesse, sourced exclusively from the high country.

GRAPE VARIETY

Shiraz

COLOUR

Deep purple with intense hue.

NOSE

Mulberry, berry compote, pastilles and there is some interesting caramel and oak spice that adds layers of complexity to the nose.

PALATE

The 2021 Higher Earth Syrah is beautifully balanced and elegant. The wine opens with layers upon layers of violets, wild berry, wintergreen and exotic spice overlays. The mid weighted palate is plush and round, supported by dense lingering tannins which complemented the finely textured oak bring the wine together. It's an elegant wine with great depth and complexity and will continue to evolve over time.

VINEYARD REGION

Eden Valley

VINTAGE CONDITIONS

With excellent winter rains, near average rainfall and a full moisture profile in the soil, 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 exceptional vintage, producing balanced wines with great fruit intensity and concentration.

WINEMAKING

The finest Eden Valley parcels were selected from a range of Eden Valley growers. Each parcel was treated individually in the winery, with some fermented with 10% whole bunch and others wild fermented. All ferments were conducted at 26°C and left on skins up to 14 days. Maturation occurred in a mix of French oak puncheons and hogsheads (25% new with balance 1-3 years old). The wine was then matured in oak for 14-16 months, dependent on the requirements of each unique parcel.

WINE ANALYSIS

Alc/Vol: 14.6%
Acidity (TA): 6.2 g/L
pH: 3.46

PEAK DRINKING

Now - 2028

FOOD MATCH

Venison or a selection of charcuterie

WINEMAKER

Ezra Price-Beck