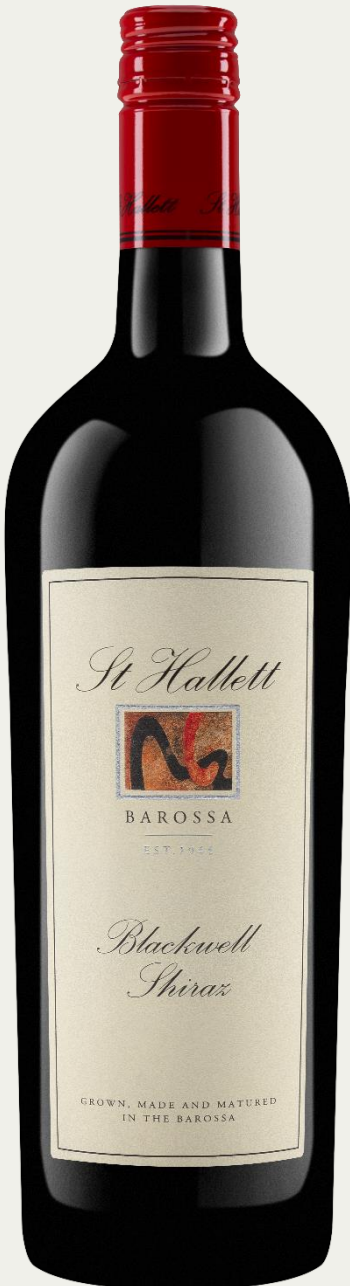


Established by the Lindner family in 1944, St Hallett has established themselves as the Masters of Barossa Shiraz, and one of the most admired Australian wine brands. With roots firmly planted in the rich Barossa soils, St Hallett continue the legacy of crafting exceptional wines from a tapestry of vineyards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

## 2022 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 vibrant hues

### NOSE

Lifted wood smoke coupled with nutmeg, cinnamon and vanilla spice. Fresh berry coulis and cocoa nib round out the powerful lift.

### PALATE

Sweet black fruit entry with plum and black cherry combined with dark chocolate and some savouriness in the form of rendered duck fat. The tight dark and dense tannins wrap around the fruit and spice creating a rich and velvet like texture with direction and superb length.

### VINEYARD REGION

Barossa Valley

### VINTAGE CONDITIONS

Vintage 2022 experienced below average temperatures and bright, sunny days from early February through to harvest which was two weeks later than average. Excellent winter and spring rainfall set the vines up for solid yields, however this was impacted by inclement conditions during fruit set, spring frost, and hailstorms in late October. The mild and dry conditions that followed were ideal for building flavour and reaching optimal maturity. The 2022 wines show great intensity of aromatics, balanced acidity and an elegant fruit core.

### 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 at 28°C and time on skins between 10 and 12 days. After pressing, the parcels were filled to a combination of 30% new American Hogsheads and Puncheons.

### WINE ANALYSIS

Alc/Vol: 14.6%  
Acidity (TA): 6.6 g/L  
pH: 3.5

### PEAK DRINKING

Now or with careful cellaring over 10 years

### FOOD MATCH

Pair with Osso Bucco or slow roasted lamb shoulder.

### WINEMAKER

Angus Seabrook