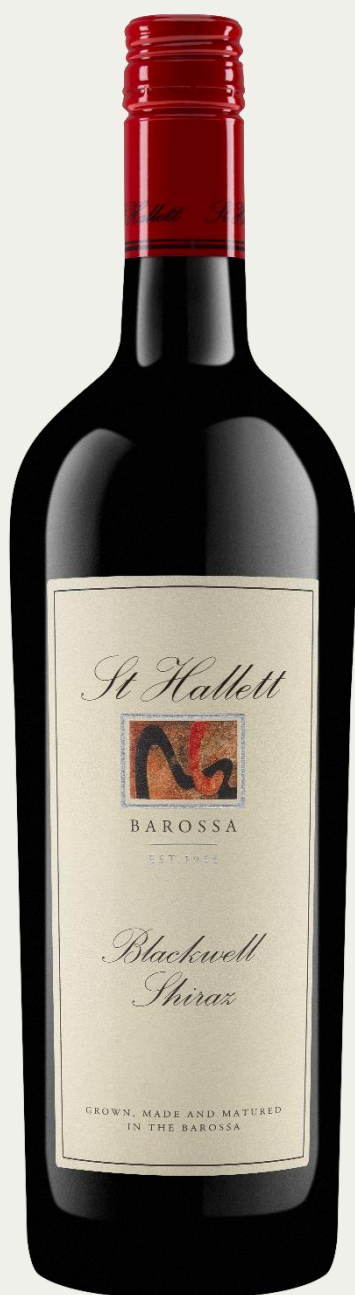


Established by the Lindner family in 1944, St Hallett has established themselves as the Masters of Barossa Shiraz, and one of the most admired Australian wine brands. With roots firmly planted in the rich Barossa soils, St Hallett continue the legacy of crafting exceptional wines from a tapestry of vineyards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

2023 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

Cocoa nib, berry tart and an almond frangipane lift from the glass highlighted with vanilla extract.

PALATE

A powerful and sweet black plum with cherry glide across the palate with chocolate, vanilla bean and an array of dried spices. The richness of the wine is hugely profound but is balanced by dense tannins that display a balance and silk like smoothness to the finish, carrying the fruit and spice long after the wine is consumed. A powerful but elegant palate.

VINEYARD REGION

Barossa Valley

VINTAGE CONDITIONS

The Barossa went into the growing season with plenty of soil moisture thanks to the much higher than average rainfall during spring. This eased up into the summer period with reduced rainfall during the harvest season providing relief from potential disease pressure.

A relatively cool harvest with no real heatwaves resulted in delayed fruit maturity with harvest of whites beginning in March and reds late march through to May. This resulted in wines of bright fruit profile but punchy tannins with length.

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): 6.4 g/L
pH: 3.56

PEAK DRINKING

Now or with careful cellaring over 10 years until 2032.

FOOD MATCH

Char grilled beef, barbequed lamb backstrap or a sweetened smoked chocolate tart.

WINEMAKER

Angus Seabrook