



GRAPE-TO-GLASS

wines worth sharing

St Hallett 'Blackwell' Shiraz 2018

Grape Varietal:	100% Shiraz
Growing Region:	Barossa & Eden Valley - South Australia
Senior Winemaker:	Helen McCarthy - *(joined in December 2019)



For those of you who have been enjoying St Hallett wines for a number of years - you might know that this wine is named in honour of the incredible contribution to St Hallett Wines by the iconic Stuart Blackwell. This wine was first released back in 1994 - and Stuart still has an ambassador role with the winery.

This Blackwell Shiraz is consistently sourced from the Greenock, Moppa Hills and Ebenezer vineyards in the Barossa Valley along with the addition of a small parcel from the Eden Valley. With each site brought to the winery as individual parcels. Respectful vinification varies across the different blocks, responding to the vintage conditions. Though the time on skins is typically in the range of 8-12 days and fermentation temperatures can range from the low 20°C's through to 30°C. After pressing these parcels went directly into American oak barrels for malolactic fermentation and where it matured for 12 to 18 months. Barrels were matched to each parcel to promote harmony and balance during maturation, and in a mixture of one to three year old barrels to ensure seamless integration. Stuart's philosophy to winemaking is - minimum intervention from maximum attention.

In your glass you will be greeted by a deep rich red colour with a shining hue. On the inviting nose you are enticed by dark cherries, blackberries, subtle mocha and a vivid vanilla note. The palate is rich and full showcasing a generous dark fruit spectrum across the dance-floor, a classic 'Blackwell' character. The attention to each parcel has resulted in well-structured wine with an excellent framework and a multitude of layers. You get to appreciate those ripe dark berries and fruits with hints of dark chocolate, dried spices and that vanilla seam right through the core. A well balanced wine with defined tannins, resulting in a confident elegance and refined texture on a lingering varietal finish. *Treat yourself - this wine is definitely worth sharing.*

This 2018 St Hallett 'Blackwell' Shiraz has 14.5% Alc./vol. Mild decanting of 30-45 minutes and serve in an appropriate red wine glass at 17°- 18°C.

Cellaring Potential:

With mild decanting drinking well this season: plus it will be able to age well for another 7 - 8 years.

Food Pairing Suggestions:

Perfect wine pairing with prime red meat cuts with a wine-jus, bbq'd meats, well-seasoned meat pasta dishes, slow cooked earthy vegetarian cuisine and aged hard cheeses - *enjoy.*

Barossa balanced by the ethereal Eden Valley - a characterful combination.

