

St Hallett



BAROSSA

EST. 1944

# ST HALLETT 'Old Block' Shiraz 2015



<b>Category:</b>	WINE		
<b>Style:</b>	RED WINE		
<b>Variety:</b>	SHIRAZ		
<b>Region:</b>	BAROSSA		
<b>Vintage:</b>	2015		
<b>Volume:</b>	750ml		
<b>Vineyard:</b>	To qualify for Old Block, vineyards must be planted on their own rootstock and be older than 40 years old, however in 2013 there was not a vineyard younger than 80 years of age. Once the vineyard qualified to be considered it is graded in a blind tasting by the winemaking team to determine its quality.		
<b>Vinification:</b>	For Old Block Shiraz the focus is on keeping freshness, purity and seamless structure. Each vineyard is vinified separately and typically each parcel has skin contact for between 8 to 10 days. The pump over regime is tailored to the individual vineyard parcel. Post-pressing, the wines spend 24 hours in stainless steel before going to barrel. Barrels are matched to each parcel to promote harmony and balance during maturation. French Oak is used with a mixture of new, second third use barrels.		
<b>Bouquet:</b>	With a touch of floral lift and dark fruits there is a secondary layer of wet slate, dark wine gums and nutmeg.		
<b>Palate:</b>	A tamed beast with impeccable balance. It has great flow from the start with a dense fruit core and a long finish. Its honed and polished with great complexity.		
<b>Cellaring:</b>	30 Years		
<b>Technical Analysis:</b>			
<b>Alcohol:</b>	14.10%	<b>pH:</b>	3.43
<b>Packaging:</b>	1 x 750ml	<b>Titrateable Acidity:</b>	6.9
<b>Hancocks Product:</b>	27401		