

*St Hallett*

## Faith Shiraz



St Hallett Faith Shiraz is an exceptionally vibrant and expressive benchmark Barossa Shiraz displaying complex ripe cherry and raspberry fruit characteristics. Its flavours are a true expression of the vintage. *St Hallett*



**Vintage** 2007

**Grape Variety** 100% Shiraz

**Colour** Deep red with magenta hues.

**Bouquet** A vibrant nose with lifted red fruits of cherry and raspberry, with underlying spices and chocolate.

**Palate** The delicious red fruits of the nose continue onto the palate, combining with hints of milk chocolate and spice notes. It offers a fruit-driven juicy front palate followed by an even, textural experience with smooth and supple tannins. This generous wine displays why it has established itself as a benchmark Barossa Shiraz.

**Serving Suggestion** This wine is perfect company to the usual suspects; grilled rack of lamb or fillet steak. It is also amazingly versatile as it partners a variety of cuisines - try with fragrant curries spiced with cinnamon and cardamom. The 2007 Faith Shiraz can also be enjoyed on its own as a glass of red that bursts with flavour.

**Cellaring** Enjoy now or cellar until 2012 for further complexity.

**Vintage** The 2007 vintage started approximately three weeks earlier than normal on January 25th and finished some four weeks earlier than normal on March 22nd – making it one of the earliest and shortest vintages on record. Despite the warm conditions, low yields and early vintage, ripening and flavour development progressed at a steady rate. The strong growth habit of the region's flagship variety – Shiraz – allowed it to cope well with the dry season. The earlier ripening vintage allowed picking at slightly lower alcohols, while still delivering typical generosity of flavour, and ripe supple tannins.

**Vineyards** Grapes for the Faith Shiraz are sourced from vineyards across the Barossa, including Lyndoch in the south to Eden Valley in the west, providing a cross section of flavours which arise from the differences in climate and soils. During the ripening period, the winemakers and viticulturalist constantly monitor both the sugar/acid ripeness and flavour development, co-ordinating the harvest when all are at their optimum.

**Vinification** The fruit is harvested during the warmth of the day, brought to the winery, immediately crushed into stainless steel fermenters and inoculated with a neutral yeast strain. Fermentation occurs over a six to eight day period, with some variation in handling techniques to extract the fruit characters and palate texture from the different parcels and to add to the overall complexity of the finished wine. Temperatures of all the ferments occur in the range of 22-24°C with a regime of four pump overs per 24 hours to extract colour, flavour and tannins from the skins. On the completion of primary yeast fermentation, the wine is drained and pressed, and seeded with Lactic Acid bacteria for Malolactic Fermentation (MLF). Maturation occurs in a combination of new, one, two and three year old French and American oak barrels for 12-16 months before blending and bottling.

**Technical Details** pH 3.55 TA 7.0g/L Alc 14.5%

*Quintessential* | BAROSSA

St Hallett Wines St Hallett's Road Tanunda South Australia 5352 Australia  
www.sthallett.com.au - sthallett@sthallett.com.au - Telephone +61 (0) 8 8563 7000