



St Hallett

2010 Faith Shiraz

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



Vintage 2010

Grape Varieties 100% Shiraz

Colour Deep red with magenta hues.

Bouquet A vibrant nose of lifted red fruits of dark cherry and raspberry, with underlying spices and chocolate. The depth and juicy character this wine exhibits is the essential hallmark of the 2010 vintage.

Palate The enticing dark cherry and juicy raspberry notes from the nose continue onto the palate. A silky, textural sensation of smooth tannins follows with a chocolate and black forest fruit persistence. This generous wine displays why it has established itself as a benchmark Barossa Shiraz.

Serving Suggestion This wine is beautiful to enjoy a glass on its own, bursting with intensity of flavour. Or partner it with a variety of cuisines – from pizza and pasta, to lamb fillets or fragrant curries spiced with cinnamon and cardamom.

Cellaring Enjoy now or make room in your cellar – 2010 Barossa Shiraz is stunning!

Vintage

2010 vintage commenced slightly early after some unseasonal seven day burst of hot weather in early November, with close to average temperatures afterwards. Weather conditions throughout vintage were ideal, with warm sunny days and relatively cool nights. This allowed for ripening at a steady pace, with Barossa Shiraz harvested on the 17th February until the 24th March. Due to the milder weather, steady ripening and lower yields, Barossa Valley and Eden Valley parcels of Shiraz were able to be picked at optimum maturity with generous flavours, length and 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 6 - 8 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, 1, 2 and 3 year old French and American oak barrels for 12-16 months before blending and bottling.

Technical Details **pH** 3.56 **TA** 6.9 g/L **Alc** 14.5%