



*St Hallett*

## Poacher's

St Hallett Poacher's embraces the spectrum of aromatics and fresh, tropical fruit flavours typical of Semillon and early picked Sauvignon Blanc in the Barossa as well as a hint of citrus.

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**Vintage** 2011

**Grape Varieties** Semillon and Sauvignon Blanc with a fun twist of Riesling

**Colour** Pale straw yellow with a subtle green hue

**Bouquet** The nose is brimming with lifted limes and tropical fruit aromas of passionfruit and rockmelon, with underlying grassy aromas.

**Palate** Full of generosity, the palate exhibits an array of invigorating citrus and tropical fruit flavours that persist over the whole length of the palate, finishing with a zesty lemon twist. The slightly phenolic backbone provides structure and mouth feel, which is balanced with zingy crisp acidity.

**Serving Suggestion** This wine marries with the freshwater crustaceans and fish that are regularly "poached" from the creeks and waterways of landowners in the country. The simple, fresh pristine flavours of fresh yabby and blue swimmer crab meat are the perfect complement as are spicy Asian dishes. Best served freshly chilled.

**Cellaring** We have purposely chosen screwcap closure for this wine to keep it perfectly fresh for the two years after vintage, during which time this wine subtly evolves and offers vibrant and fresh fruit flavours and aromas

**Vintage** A cool wet December led to normal conditions during January 2011, with some localised heavy rain in February and March. The ripening season progressed well, with fruit ripening under the dry, mild days and cool nights to be harvested from mid-February to mid-March. With selective harvesting in the vineyard, vintage 2011 provided crisp and flavoursome Semillon and Sauvignon Blanc, and Riesling parcels with lifted aromatics and delicate acid.

**Vineyards** In order to maintain consistency, grapes for this wine are sourced from many varied sites throughout the Barossa and Eden Valleys, with nearly all of our growers contributing some fruit for this wine.

**Notes from the Cellar** St Hallett aims to preserve the fresh fruity flavours of the fruit by gentle handling, minimal intervention and keeping the fruit and juices as pristine as possible. Each varietal batch is fermented separately at cool temperatures to retain the varietal fruit characters of the juice. Poacher's Blend is made with the aim of leaving a certain level of phenolic textural element (tannins) to lift the fruit flavours and to give the wine a backbone and an opportunity to develop in the bottle.

Importantly for the blend, Semillon is picked at 3 different ripeness levels. The greener Semillon gives natural acidity, the moderately ripe gives herbaceous lift to support the Sauvignon Blanc and the fully ripe Semillon gives mouthfeel and richer grapefruit citrus elements. Sauvignon Blanc is picked relatively early to retain the gooseberry lift which is typical of the variety and the Riesling portion gives the wine some backbone and floral lime citrus.

These components are blended to give us the consistency which is expected of St Hallett Poacher's Blend, which is bottled just four months after vintage.

### Technical Details

pH 3.22 Titratable Acidity 5.9g/L Alc 11.0%