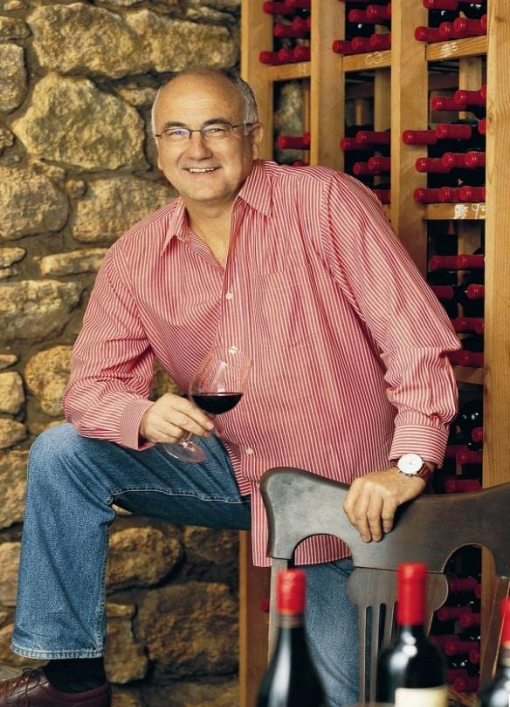


St Hallett

Gamekeeper's Shiraz Cabernet



Gamekeeper's Shiraz Cabernet...Blending gives you the best; it's like that classic quote "...the sum of the parts is greater than any single component..." and isn't that winemaking at it's best?

Shiraz Cabernet is the original classic Barossan blend.

St Hallett



Vintage 2008

Grape Varieties Shiraz (60%) Cabernet Sauvignon (40%)

Color Deep ruby red, with youthful magenta hues.

Tasting Notes This is the original classic Barossan blend; it brings together the rich, full plum and cherry flavours of Shiraz with lifted violets, blackcurrants, blackberries and slightly herbal characters of Cabernet Sauvignon.

Serving Suggestion Great with a hearty winter stew laced with fresh vegetables and Barossa bacon.

Cellaring We recommend enjoying this wine while young fresh and vibrant – whatever the occasion, we're sure you'll enjoy this Barossa Shiraz Cabernet nearly as much as we do making it !

Technical Details

pH 3.50 **TA** 7.0g/L **Residual Sugar** 1.0 (dry) g/L **Alc** 14.0% by vol

Pre - Vintage A short burst of heat in late-December was followed by a long period of mostly below-average temperatures through to early March. Reds ripened early, with the first Shiraz picked on 6th February 2008 and the first Cabernet Sauvignon on 25th February 2008. Many vineyards reached flavor maturity at the same time, although the unusually cool days and nights during February ensured fruit stayed in good condition until picking. The mostly mild days and cool nights before the heat wave allowed all vineyards of Shiraz to be picked at optimal flavor ripeness, with generous flavors and supple tannins.

Vineyard Selection Individual Barossa vineyards are specifically chosen each vintage and blended to craft this full flavoured style representing another facet of St Halletts ongoing commitment to the Barossa region and its pedigree. The Shiraz fruit for this wine has been sourced from a patchwork of vineyards throughout the central and western sections of the Barossa Valley, producing intensely flavored, low yielding crops. The Cabernet Sauvignon hails from the cooler, southern sections of the Barossa. During the ripening period, our winemakers and viticulturalist have constantly monitored both the sugar/acid ripeness and flavour development, co-ordinating the harvest when all parcels are at their optimum.

Notes from the Cellar The fruit is harvested during the warmth of the day, brought to the winery and the Shiraz is immediately crushed into stainless steel fermenters and inoculated with a neutral yeast strain. The parcels of Cabernet Sauvignon are crushed into separate fermenters and typically two yeast types are used; a neutral yeast and a Bordeaux Red yeast, to provide variations in the complexity and intensity of fruit aromas and flavors. Fermentation occurs over a 6 - 8 day period at 72-75°F. A regime of four pump overs per 24 hours allows the colour, flavour & tannins to be gently extracted from the skins, adding to the overall complexity of the finished wine. 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.