



St Hallett

Faith Barossa 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.

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Vintage 2009

Grape Variety 100% Shiraz

Color Deep red with magenta hues.

Bouquet A vibrant nose of lifted red fruits of cherry and raspberry, with underlying spices and chocolate. The vibrant character this wine exhibits is the essential hallmark of the 2009 vintage

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 2009 Faith Shiraz can also be enjoyed on its own as a glass that bursts with flavor.

Cellaring Enjoy now or cellar until 2014 for further complexity.

Vintage Good rain during a cool December alleviated irrigation needs & proved valuable to vineyards which then experienced two bursts of extreme heat in mid and late January. Cooler nights were to follow however, and with sufficient irrigation reserves, this allowed steady ripening and flavor development. The first Shiraz was picked in the second week of February, and showed good color and ripeness, with little affected by the heat bursts. The majority of Barossa Valley Shiraz's were harvested through late-February to mid-March, and show their hallmark richness of color and flavor along with great balance between ripeness, acidity 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 flavors which arise from the differences in climate and soils. During the ripening period, the winemakers and viticulturist constantly monitor both the sugar/acid ripeness and flavor development, coordinating 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 color, flavor 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 3.48 TA 7.7g/L Alc 14.5%

Quintessential | BAROSSA

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