



St Hallett

Gamekeeper's Shiraz Grenache Touriga

Gamekeeper's Shiraz Grenache Touriga embraces the spectrum of ripe, savory fruit flavors typical of Barossa red varieties, supporting the idea that *the sum of all parts is greater than any single component.*

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Vintage 2009

Grape Varieties Shiraz (56%) Grenache (35%) and a splash of Touriga Nacional (9%) - *(a traditional Portuguese variety)*

Color Vibrant & lively plum red with purple hues, which has become the trademark of this youthful exuberant wine.

Bouquet Lifted floral with generous dark cherry and violets. A spicy rose petal-like infusion from the Touriga Nacional combines to complete the sensory experience.

Palate New world vibrant fresh array of red berry fruits and spice with an underlying old world European earthiness. The spicy pepper of the Shiraz and the generous, gamey, juice raspberry flavors of Grenache finish with soft yet assertive tannins. A judicious splash of Touriga adds lovely red rose petal spice. This is a very food friendly wine, it interplays rather than dominates.

Serving Suggestion Enjoy with antipasto, smoked meats, game or even a little roast duck – in which the Gamekeeper has been known to indulge occasionally.

Cellaring We usually recommend enjoying this wine while young fresh and vibrant.

Vintage After a mild start to the season, two bursts of extreme heat in January meant that vintage commenced in early February, almost a week earlier than normal. Ripening was at a steady pace, and the first of the Shiraz was harvested in the second week of February until Mid-March. Grenache gained great flavor and color density throughout ripening in March and our Touriga parcels displayed characteristic floral lift. Due to the milder weather, steady ripening and lower yields, the vintage progressed steadily, allowing all vineyards of Shiraz, Grenache & Touriga to be harvested at optimum maturity with generous flavors and supple tannins.

Vineyard Selection The Shiraz fruit for this wine primarily from elevated well drained vineyards sites from the cooler southern and central sections of the Barossa Valley. Whilst the Grenache is being sourced from low yielding west and north western areas of Gomersol and Greenock where the vines truly struggle to survive to produce intensely flavored low yielding crops.

Notes from the Cellar As a result of extensive trials, we now utilize different yeast strains that are suited to each parcel of fruit; our aim is to highlight the fresh berry, floral, spicy, earthy aromas contributed by the Grenache and Touriga, and use the richness and pepper spice of the Shiraz to build up palate weight and structure. The wine has also been allowed to remain in contact with the “lees,” which are the dead yeast cells post fermentation. This lees contact gives the wine a appealing textural character and savory earthiness that we find very attractive and most importantly, a food friendly attitude.

Gamekeeper's Shiraz Grenache Touriga is blended and bottled in the same year as vintage. This wine is primarily a fruit driven style, consequently it has not been aged in oak barrels.

Technical Details

pH 3.46 Residual Sugar 1.25g/L Alc 13.5%