



St Hallett

Gamekeeper's Reserve

Gamekeeper's Reserve embraces the spectrum of ripe, savoury fruit flavours 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 2006

Grape Varieties Shiraz 72%, Grenache 22%,

Touriga Nacional 6% (traditional varietal component of Portuguese Vintage ports)

Color Familiar vibrant cherry red in colour, with purple hues, which has become the trademark of this youthful exuberant wine

Bouquet Highly floral, with lively cherry and raspberry. A spicy rose petal-like infusion from the Touriga Nacional combines to complete the sensory experience.

Palate Old world European subtle savoury earthiness meets the new world vibrant fresh array of raspberry-cherry fruits. Finishing with soft yet assertive tannins, this is a very food friendly wine – “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, though it was recently noted at a museum tasting that Gamekeepers blends from the mid-late 90's are drinking beautifully.

Vintage The growing season for 2006 vintage was initially wet but returned to more normal dry conditions from December to March, ensuring good healthy vine canopies. Optimum ripening conditions from early March led to many vineyards being ripe at once, producing grapes with excellent flavour and ripeness. The Grenache developed great colour and spicy varietal flavour, and the Shiraz showing ripe, vibrant fruit, deep colour and great structure.

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 flavoured low yielding crops.

Notes from the Cellar. Over the past few years, we have carried out extensive trial work to find yeast strains that suit this style of wine. The aim being 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. This we feel has been achieved in the 2005 and 2006 vintages . 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 Reserve 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 3.62 Alc 14.5%

Quintessential | BAROSSA

St Hallett Wines St Hallett's Road Tanunda South Australia 5352 Australia
www.sthallett.com.au - sthallett@sthallett.com.au - Telephone +61 (0) 8 8563 7000