



St. Hallett - Poacher's Semillon / Sauvignon Blanc

Origin : Australia.

Appellation : Barossa Valley.

Grape Varieties : Semillon, Sauvignon Blanc.

Tasting Note : Brilliant very pale straw colour. Aromas of pear, green apple and citrus. Light clean palate with flavours of pear, green apple and citrus. Dry crisp finish with aftertaste of pear and green apple.

Food Matching: Pairing with the freshwater crustaceans and fish. Perfect complement as are spicy Asian dishes. Best served freshly chilled.



St. Hallett - Gamekeeper's Shiraz

Origin : Australia.

Appellation : Barossa Valley.

Grape Varieties : 100% Shiraz.

Tasting Note : Deep red with magenta hues. Vibrant dark cherry and raspberry with underlying spice and chocolate. The red fruits carry through to the palate with a generous juicy opening.

Food Matching : This wine is perfect with grilled rack of lamb or fillet steak.



St. Hallett – Barossa Faith Shiraz

Origin : Australia.

Appellation : Barossa Valley.

Grape Varieties : 100% Shiraz.

Tasting Note : Juicy plum and cherry flavours combine with a dark chocolate and vanilla framework to create a full-bodied but soft, cascading Barossa Shiraz.

Food Matching : Veal with garlic butter.



St. Hallett – Blackwell Shiraz

Origin : Australia.

Appellation : Barossa Valley.

Grape Varieties : 100% Shiraz.

Tasting Note : Aromas of dark chocolate, raspberry and a touch of vanilla. The palate is just as dark with note of cherry and wild blackberry that roll into cracked pepper and spice with coating, chalky tannins finishing the wine.

Food Matching : Excellent with red meat including a juicy rib - eye steak on the bone.