

BAROSSA VALLEY
SCHILD
-Estate-

Schild Estate Wines are created with an authenticity and passion that comes from generations of a family who have made their home in the Southern Barossa.

2018 Barossa Valley Frontignac

The Vineyard

Named after Ed Schild's grandson, Angus, and the Scottish word 'Brae' meaning a steep hillside, this vineyard is located 4 km north of the Lyndoch Township. This relatively young vineyard is managed to suite the soil profile and terroir ensuring premium fruit is produced. The vineyard was purchased by the Schild family in December 2001.

The Vintage

Reasonable spring and winter rain saw adequate soil moisture during the growing season with healthy canopies as a result. January and February were dry, slowing the pace of ripening down and keeping yields lower than initially predicted. Moisture and canopy management were therefore key to reducing stress and maintaining health. If that was achieved, the whites produced from the region in 2018 are showing real promise early on.

Technical Notes

Distinctive white frontignac grapes are harvested in the cool of the night and delivered quickly to the winery where they are crushed, chilled and pressed to tank. Cold settled overnight the juice is then fermented cool (between 11°C- 18°C) in temperature controlled stainless steel vessels. A little natural grape sugar is retained by stopping the ferment just prior to its completion.

Tasting Notes

Pale straw with green hues. Aromatic and perfumed with a distinct notes of lemon/lime citrus, white flowers and elderflower. A slightly fuller textural attack and a distinct varietal mouth perfume provide the initial interest before some balanced natural grape acidity arrives to provide line and length. Hints of lychee and tropical guava fruit hold on well into the finish leaving a real sense freshness and lightness to this aperitif style.

Cellaring

Drink now to 2024



Varietal: 100% Frontignac

Region: Barossa Valley, South Australia

Vineyard: Angus Brae

Analyses

Alc/Vol: 12%

pH: 2.97

Titrateable Acid: 6.6g/L

Food Paring: Tarte Tartine

Winemaker: Scott Hazeldine & James Adams