

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.

## 2017 Barossa Valley Moscato

### The Vineyard

Located 4 km north of the Lyndoch Township, this relatively young vineyard is managed to suite the shallow red loam and clay over limestone soil profiles ensuring premium fruit is produced. The vineyard was purchased by the Schild family in December 2001 and was already extensively planted. The white frontignac grapes planted here are considered to be the most noble varietal within the muscat family.

### The Vintage

The arrival of above average winter and spring rain set the season up strongly and was followed by mild December and January temperatures. All of this ensured favourable white wine ripening conditions and a measured pace of development of sugar and flavour in the fruit along with the retention of natural grape acid. The white wines from 2017 in general show great poise and lightness of touch.

### Technical Notes

Fruit is harvested in the cool of the night and delivered quickly to the winery, where it is 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 before bottling.

### Tasting Notes

Clear, bright pale lemon with green tinges and a slight effervescence. Delicate, but intense perfume of elderflower and white floral notes along with hints lemon citrus, white peach and nectarine. A pretty, but purposeful mouthfeel with some real balance between texture and freshness. Upfront notes of lemon/lime citrus and a faint touch of quinine around the edges are followed by a fresh long clean finish working seamlessly behind to provide some unity and a wholly satisfying after taste.

### Cellaring

Drink now to 2020



**Varietal:** 100% Frontignac

**Region:** Barossa Valley, South Australia

**Vineyard:** Angus Brae

**Analyses**

Alc/Vol: 11.5%

pH: 3.13

Titrateable Acid: 6.3g/L

**Food Paring:** Fresh seafood and sashimi

**Winemaker:** Scott Hazeldine & James Adams