

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.

2012 Lorraine Schild Reserve Late Harvest Semillon

The Vineyard

Formally grazing and broad acre farming the 40 acres were soon turned into vineyard. The Schild family purchased this land in 1990 and found this sight to be ideal for planting two varieties Semillon and Cabernet Sauvignon. Located on the outskirts of the Lyndoch Township, this vineyard sits at approximately 190 metres above sea level.

The Vintage

The 2012 vintage was characterized by mild daytime temperatures and cooler nights. We saw enough sunshine to see good flavour and sugar development and with a distinct lack of any sustained hot spells it was also a year where the pace of ripening was slow, steady and easily manageable. Whilst conditions were not conducive to Botrytis formation on the late harvest fruit, the growing season allowed fruit flavours to concentrate and develop on the vine whilst still ensuring bunches remained in optimum health and retained natural acid and balance deep into the season.

Technical Notes

Single vineyard semillon fruit is "cordon cut" in the vineyard allowing the berries to desiccate on the vine for three weeks in order to concentrate flavours. The fruit is then hand harvested and delivered to the winery where some skin contact further helps draw out the flavours before being pressed to tank. 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

Bright straw, pale gold in colour with notes of fresh citrus, orange marmalade and a delicate white flower perfume. A full, round front palate derived from the retention of natural grape sugars and the presence of some nectarine, white peach and floral notes provides a hint of lushness. This is followed by glimpses of subtle oak spice and a clean acid finish which proves some freshness and line to the wine and ensures it retains an element of refreshingness to counter balance the sweetness.



Cellaring
Drink now to 2025



Varietal: 100% Semillon

Region: Barossa Valley, South Australia

Vineyard: Ed's Block

Analyses

Alc/Vol: 12.5%

pH: 6.42

Titrateable Acid: 3.35g/L

Food Paring: Jamon Iberico, Wash Rind
Cheese, Almond Biscotti

Winemaker: Scott Hazeldine