

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.

2015 Ben Schild Reserve Shiraz

The Reserve collection of wines are named in honour of Schild Family members who have given their foresight and passion to the Schild Estate journey.

Ben Schild brought the first of the Schild family vineyards in the Southern Barossa after moving back into the area in 1952 with his wife Alma and their eight children. Ben died suddenly four years later leaving the youngest of his children Ed, then aged 15, to take the reigns of the family business. Ed and his wife, Lorraine, have since grown the business to include 12 unique vineyards and the Schild Estate Winery which produces some of the Barossa Valley's most acclaimed wines.

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 suit the soil profile and terroir ensuring premium fruit is produced. The vineyard was purchased by the Schild family in December 2001.

The Vintage

Mild weather and cool nights characterized the back end of the 2014 calendar year and led into almost ideal growing conditions in the region as we started the following new year. The result was a slow and steady pace of ripening early on in harvest before some warmer weather kicked things along and compressed the harvest somewhat. The resulting wines from 2015 show some genuine balance from the early mild weather and some real flavour depth and presence as a result of late season warmth and ripeness.

Technical Notes

Harvested and then crushed into traditional open top fermenters. The wine undergoes pre-fermentation cold soak and is then either gently pumped over to obtain optimal colour and retain complex fruit flavours. Additional post fermentation maceration usually occurs before the wine is drained and pressed to barrel. Free run and pressings are usually kept separate and a combination of new and aged oak barrels are used for a maturation of between 18-24 months. The wine is then blended from a combination of single vineyard shiraz that has been aged separately in French, American and Hungarian Oak.

Tasting Notes

Deep, dark purple, dense and solid to the edge. Dark plum fruit and subtle wood spice sits alongside a slight sanguine waft and brief glimpses of cured billong/jerky meat and dried tobacco leaf. Rich ripe dark berry fruit combines with just a hint of tongue coating dustiness and classic Shiraz flavour of dark chocolate and coffee bean all then pinned in just enough by a super fine tannin structure. The lush fruit does not let up, but keeps rolling though in waves driving long through to the finish.

Cellaring

Drink now to 2025

Accolades & Awards

BEST OF SHOW AUSTRALIAN RED | Mundus Vini 2019
GOLD | International Wine Challenge Awards 2018
GOLD | Frankfurt International Trophy 2019
SILVER | AWC International Wine Challenge 2019
SILVER | Decanter World Wine Awards 2018
94 POINTS | Ken Gargett 2019
92 POINTS | Huon Hooke 2019
90 POINTS | Toni Paterson 2019
90 POINTS | Wine & Spirits Magazine 2019



schildestate.com.au | purebarossa@schildestate.com.au



Varietal: 100% Shiraz

Region: Barossa Valley, South Australia

Vineyard: Angus Brae

Soil Type: Sandy Loam

Oak: New to Twice Aged French, American & Hungarian Oak Hogsheads

Analyses

Alc/Vol: 14.5%

pH: 3.63

Titrateable Acid: 6.1g/L

Food Paring: Osso Bucco

Winemaker: Scott Hazeldine