

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.

2016 Barossa Valley Sparkling Shiraz

The Vineyard

From 'Ahrens Vineyard' in Lyndoch and the long-established 'Moorooroo Vineyard'. Ahrens was originally used as broad acre farming. Sitting at 195 metres above sea level the Schild family purchased this 105 acre property in 1995. The Moorooroo Vineyard gets its name from the Indigenous word meaning 'meeting of two waters' as it sits between Jacobs Creek and the North Para River.

The Vintage

A mild, December and January with cool nights saw ideal conditions prevail towards the end of the 2016 growing season. The result was a measured pace of ripening which ensured the balanced development of sugar and flavours in the fruit along with the retention of natural grape acid before some later season warmth allowed some real fruit presence to develop. A particularly strong year for Shiraz.

Technical Notes

A carefully selected vineyard parcel is fermented in stainless steel open top fermenters before being matured in 300-600 litre oak for 12-14 months. This base wine then undergoes secondary fermentation in tank, is adjusted and then bottled.

Tasting Notes

Hues of deep ruby, and purple. The nose shows a fragrant and fruit forward with notes of blackcurrant, mulberry and dark cherry aromas alongside more delicate hints of chocolate, spice and roasted coffee bean all adding a supporting richness and interest. Complex dark berry fruits and rich chocolate on the palate work in harmony with a round creamy texture and soft supporting tannin profile. Refreshing mid palate acidity provides the important framework which cuts through the balanced sweetness and leads into a long and clean savoury finish.

Cellaring

Drink now to 2024



Varietal: 100% Shiraz

Region: Barossa Valley, South Australia

Vineyard: Ahrens & Moorooroo

Oak: Mature French and American Puncheons

Analyses

Alc/Vol: 13.5%

pH: 3.40

Titrateable Acid: 6.4g/L

Food Paring: Duck liver pate and warm buttered bread.

Winemaker: Scott Hazeldine