

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

Decent amounts of replenishing winter and spring rain was followed by mild December and January temperatures. All of this ensured favourable ripening conditions, a measured pace to proceedings and a later start to harvest than recently seen. As a result, the balanced development of sugar and flavours in the fruit along with the retention of natural grape acid were the order of the day and ensured the resulting red wines from the region in 2017 look layered and pretty.

### 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

Deep ruby, purple. Fragrant plum, mulberry and dark cherry fruit aromas show alongside more delicate hints of chocolate and spice. On the palate the dark berry fruits and chocolate continue to present, providing an embracing, welcoming creamy texture. A soft supporting tannin profile and refreshing acid line then provides the framework to cut through a balanced sweetness leading into a long, clean savoury finish where the dark fruit rolls out and slightly lingers seductively at the end.

### Cellaring

Drink now to 2025



Varietal: 100% Shiraz

Region: Barossa Valley, South Australia

Vineyard: Ahrens & Moorooroo

Oak: Mature French and American Puncheons

Analyses

Alc/Vol: 13.5%

pH: 3.68

Titrateable Acid: 6.3g/L

Food Paring: Duck liver pate and warm buttered bread.

Winemaker: Scott Hazeldine