

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 Prämie Shiraz

The Vineyard

The Liebich Vineyard sits high on the hills behind the township of Rowland Flat. The vines grown adjacent to the original Schild homestead that was purchased and settled by Ben and Alma Schild in 1952 on what was historically known as 'Narrow Road'.

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

Hand harvested and then crushed into traditional open top fermenters, the wine undergoes pre-fermentation cold soak and is then either gently pumped over or punched down by hand according to winemaker specifications so as to obtain optimal colour and retain complex fruit flavours. Additional post fermentation maceration usually occurs before the wine is then drained and pressed to barrel. Free run and pressings are usually kept separate and combination of new and aged oak are barrels for maturation of between 18-24 months. The wine is then prepared for bottling with some seeing some further time in bottle prior to release.

Tasting Notes

Aromatically complex and layered this wine first shows notes of dark plums, blueberries and chocolate before more earthy, mineral hints of dusty red earth and boot polish peak from behind. The palate is marked by a controlled creamy mouthfeel with the same primary dark fruit and chocolate notes evident before a fine tannin frame works around the edges and provides just enough framing to allow the fruit a targeted line of travel through the palate. Structural, mineral and bright.

Cellaring

Drink now to 2029



Varietal: 100% Shiraz

Region: Barossa Valley, South Australia

Vineyard: Liebich Vineyard

Oak: New to Twice Aged French Oak Hogsheads

Analyses

Alc/Vol: 14.5%

pH: 3.68

Titrateable Acid: 6.3g/L

Food Paring: BBQ ribs or slow-cooked beef brisket

Winemaker: Scott Hazeldine & James Adams

