

BAROSSA VALLEY

SCHILD

-Estate-



2015 Barossa Valley Shiraz

AT SCHILD ESTATE YOU CAN STILL SHAKE HANDS WITH FAMILY MEMBERS FROM THREE GENERATIONS WHO HAVE BECOME THE FAMILY'S HEART.

Schild Estate wines are created with authenticity and passion. From real earth in the Southern Barossa by generations of a family who have made that place their home.

Sourced from a number of carefully selected estate vineyard parcels mainly in an around Lyndoch and Rowland Flat, Schild Estate's Barossa Shiraz is designed to reflect the soft elegant palate of Schild's viticultural home in the Southern portions of the Barossa Valley.

Winemaker's Notes

A mild, and at times cool December and January saw ideal conditions prevail towards the end of the growing season in the region. The result was a measured 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.

Colour: Dark ruby, with purple, black hues.

Bouquet: Intense aromas of blood plums and brambly dark berry fruit show alongside more subtle glimpses of subtle oak and sumac spice and lavender wood.

Palate: A fresh, plump, supple attack of dark berry fruit rolls though deep into the palate, still showing strong and lively all the way through to the finish. This is accompanied by a later arriving super fine tannin frame which provides some outside framing and a clear line of focus.

Cellaring: Drink to 2023

Winemaker: Scott Hazeldine



Mike Bennie 91pts



Technical Information

Vintage	2015
Region	Barossa Valley
Sub region	Lyndoch, Rowland Flat, Kalimna
Varietal (s)	100% Shiraz
Oak Treatment	New and Seasoned French & American Oak Hogsheads
Vignerons	Ed & Michael Schild, P Herrmann, J & M Hampel
Vineyard	Moorooroo, Workshop, Angus Brae, Aherns, Liebich, Herrmann, Hampel.
Soil	Red and black loams over limestone, pockets of silty sand and clay
Elevation	169m - 274m
Harvest	February & March
Alc/Vol	14.5%
Titrateable Acid	7.5g/L
pH	3.55