





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.

This blend of Grenache (52%), Mourvedre (24%) and Shiraz (24%) is an homage to the great wines of the Southern Rhone, but with a very Barossan accent. These three classic red wine varieties are blended to showcase the unique qualities of each whilst ensuring balance, purity of fruit and the utmost drinkability.

Winemaker's Notes

The wines from 2014 show much promise, however some late growing season heat and rain episodes ensured that it was not without some nervous moments for the winemakers along the way. A certain amount of nerve was required, but mother nature came to the party in the end and mild perfect conditions late in the season ensured we made it home really happy with the vintage.

Colour: Dark cherry red, ruby

Bouquet: Inviting red fruit aromas of fresh cherries, red currants and raspberries combine with some blue fruit notes upfront before a hint of stony minerality and subtle notes of pepper spice, lavender and garrigue herb emerge from behind.

Palate: Vibrant red berry and raspberry fruit show early on the palate providing a pillowy, velvet like feel to the wine early on. This fruity opening envelopes a firm Mataro core driving down the middle. Some white pepper spice provides an additional layer of interest and a super fine tannin presence provides some balance, containment and focus to the fruit.

Cellaring: Drink now to 2023

Winemakers: Scott Hazeldine and Julian Midwinter



Technical Information

Vintage 2014

Region Barossa Valley

Sub region Lyndoch, Rowland Flat,

Gomersal and Kalimna

Varietal(s) 52% Grenache, 24%

Mourvèdre, 24% Shiraz

Oak Treatment None

Vignerons E & M Schild, T.

Semmler, P. Herrmann,

N. Braunack

Vineyard Three Springs,

Kleemans, Liebich,
Ahrens Semmler,

Herrmann, Braunack

Soil Predominantly loam,

red clay over limestone

Elevation 100m—312m,

Harvest Early to late March

PURE BAROSSA