

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.

2019 Barossa Valley Moscato

The Vineyard

Located 4 km north of the Lyndoch Township, this relatively young vineyard is managed to suite the shallow red loam and clay over limestone soil profiles ensuring premium fruit is produced. The vineyard was purchased by the Schild family in December 2001 and was already extensively planted. The white frontignac grapes planted here are considered to be the most noble varietal within the muscat family.

The Vintage

The 2019 growing season commenced with a warmer than average winter and spring before a couple of hot spells and perfect conditions eventuated as we closed in on harvest. This resulted in some early harvest sugar accumulation without the required flavour development in the grapes. However with well-managed canopies and moisture levels the flavour components caught up and, whilst yields were low, the resulting quality was very good. A year when there was no substitute for winemakers spending significant time in the vineyards.

Technical Notes

Fruit is harvested in the cool of the night and delivered quickly to the winery, where it is crushed, chilled and pressed to tank. Cold settled overnight the juice is then fermented cool (between 11°C- 18°C) in temperature controlled stainless steel vessels. A little natural grape sugar is retained by stopping the ferment just prior to its completion before bottling.

Tasting Notes

Clear, bright pale lemon with green tinges and a slight effervescence. Aromatically the wine shows classic notes of elderflower and white iris alongside lemon citrus. The wine is marked by a delicate, mouth filling spritz which powder coats the entire inside of the pallet with a lovely light airiness. Flavours of white peach, nectarine and a faint hint of sweet citrus all present themselves. A clean acid line then provides the wine with a genuine counterpoint to retain some natural grape sugar and ensures a real sense of balance.

Cellaring

Drink now to 2022



Varietal: 100% Frontignac

Region: Barossa Valley, South Australia

Vineyard: Angus Brae

Analyses

Alc/Vol: 11%

pH: 3.03

Titrateable Acid: 5.9g/L

Food Paring: Fresh seafood and sashimi

Winemaker: Scott Hazeldine & James Adams