SCHILD ESTATE

SCHILD ESTATE BAROSSA CHARDONNAY

BAROSSA · SOUTH AUSTRALIA · BAROSSA · AUSTRALIA

TECHNICAL DETAILS

The Estate

The Schild family have journeyed from early German pioneers to becoming one of the Barossa's oldest family owned grape growers and most successful wineries. At Schild Estate we make wines created with passion & authenticity. A passion that comes through generations of a family who have made the Southern Barossa their home.

Wine Making

Fruit for this wine 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 110C- 180C) in temperature controlled stainless steel vessels. All of this is designed to retain maximum freshness, aromatics and flavor depth. Additional lees stirring is employed to add some roundness and depth before the wine is prepared for bottling.

Food Suggestions

Pairs well with chicken and mushroom risotto.

TASTING NOTES

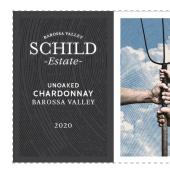
Clear, bright pale lemon in appearance. An aroma characterized by ripe lemon citrus, fresh nectarine, and white peach notes sitting alongside subtle glimpses of powderpuff mineral bath salts and white iris flowers. In the mouth a balanced, restrained mouthfeel from the interplay of the lemon citrus flavors working in tandem with a fresh mineral acid line and a clean finish to ensure a soft and controlled.

Chardonnay grape blend.

This wine contains allergens, sulfites.

SCAN >> More About This Wine





ATTRIBUTES

• Available Size: 750mL (12 pc)

ABV%: 13.5Class: White

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