SCHILD ESTATE

SCHILD ESTATE BAROSSA SHIRAZ

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
This wine is fermented in stainless steel open fermenters before undergoing secondary malolactic fermentation in new and seasoned oak hogsheads. There is a focus on minimal handling and the use of oak for structural framing rather than imparting significant oak flavour. The wine is matured for 12-14 months in barrel before usually undergoing a light filtration and fining if deemed appropriate prior to bottling.

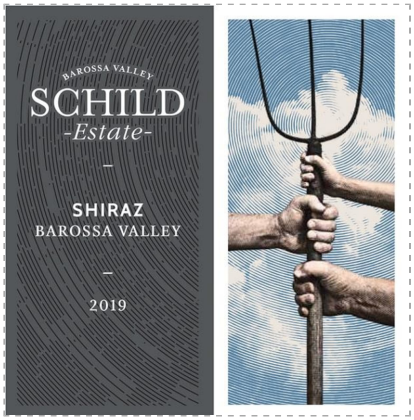
Food Suggestions
Pairs well with Cassoulet or a toasted ham and cheese sandwich.

TASTING NOTES

Bright and lively notes aromatic notes of blackcurrant and mulberry fruit follows through to the palate where they are joined by some classic black pepper spice and dark chocolate. The palate shows some early mouth-filling roundness before a subtle lattice tannin frame provides genuine structure, balance and control as the wine moves through the mouth.

Shiraz grape blend.
This wine contains allergens, sulfites.

SCAN >>
More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- ABV%: 14.5
- Class: Red

REVIEWS

James Suckling | 88

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