

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.

2020 Barossa Valley Moscato

The Vineyard

Located 4 km north of the Lyndoch Township, this relatively young vineyard is managed to suit 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

2020 was a year marked by some early season challenges around lack of rainfall and heat before almost ideal conditions prevailed towards the back end of the growing season in late January and February. These were a welcome arrival allowing grapevines to relax and flavours to develop slowly and steadily towards the onset of harvest. In addition, natural acid levels remained high ensuring a strong year for white wine production.

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. The nose is marked with a fragrant and layered perfume of elderflower, white iris, lemon citrus and nectarine. These notes also show on the palate where they are joined firstly by a slight textural fullness derived from some retained natural grape sugar and then later by a fresh acid frame and focussed line of travel. This ensures a delicate, balanced feel to the wine and a sense of refreshment for the drinker. The wine finishes with a powderpuff and sherbet lift adding a pleasant full stop to its passage through the palate.

Cellaring

Drink now to 2023



Varietal: 100% Frontignac

Region: Barossa Valley, South Australia

Vineyard: Angus Brae

Analyses

Alc/Vol: 11%

pH: 3.02

Titrateable Acid: 6g/L

Food Paring: Fresh seafood and sashimi

Winemaker: Scott Hazeldine