

NV SPARKLING SHIRAZ

Varietal:

100% Shiraz

Region:

Barossa Valley

Analysis:

Alc/Vol: 13.5%

pH: 3.68

Titrate acid: 6.3g/L

Food Pairing:

Duck liver pate and warm buttered bread.

Tasting Notes

Deep ruby, purple. Fragrant plum, mulberry and dark cherry fruit aromas show alongside more delicate hints of chocolate and spice. On the palate the dark berry fruits and chocolate continue to present, providing an embracing, welcoming creamy texture. A soft supporting tannin profile and refreshing acid line then provides the framework to cut through a balanced sweetness leading into a long, clean savoury finish where the dark fruit rolls out and slightly lingers seductively at the end.

Technical Notes

A carefully selected vineyard parcel is fermented in stainless steel open top fermenters before being matured in 300-600 litre oak for 12-14 months. This base wine then undergoes secondary fermentation in tank, is adjusted and then bottled.

The Region

From 'Ahrens Vineyard' in Lyndoch and the long-established 'Moorooroo Vineyard'. Ahrens was originally used as broad acre farming. Sitting at 195 metres above sea level the Schild family purchased this 105 acre property in 1995. The Moorooroo Vineyard gets its name from the Indigenous word meaning 'meeting of two waters' as it sits between Jacobs Creek and the North Para River.

The Vintage

A non-vintage blend from various parts of the Barossa Valley ensuring consistency of style and character. Each season similar style parcels are selected and made to style for blending into our house style.

