

# VINEYARD RELEASE

## BEN SCHILD RESERVE

### SHIRAZ 2020

#### Varietal:

100% Shiraz

#### Region:

Barossa Valley

#### Vineyards:

Angus Brae

#### Soil:

Sandy loam

#### Oak:

New to twice aged French, American & Hungarian oak hogsheads

#### Analysis:

Alc/Vol: 14.5%

pH: 3.60

Titrate acid: 6.1g/L

#### Food Pairing:

Ossobuco

#### Cellaring:

Drink now to 2030

#### Tasting Notes

Deep ruby, purple in colour. Aromatically the wine quickly shows intense but bright dark berry fruit notes with a hint of inviting creaminess and spice around the edges. On the palate a smooth mouth-filling attack of layered blood plums, blackcurrant and dark chocolate notes so often seen in this wine across vintages appears where it is surrounded by a fine tannin frame. The framing is a touch more prominent in its youth than some vintages there remains a genuine sense of balance as it travels through the palate and we anticipate the sense of tension to release and show even more as the wine ages.

#### Technical Notes

Harvested and then crushed into traditional open top fermenters. The wine undergoes pre-fermentation cold soak and is then either gently pumped over to obtain optimal colour and retain complex fruit flavours. Additional post fermentation maceration usually occurs before the wine is drained and pressed to barrel. Free run and pressings are usually kept separate and a combination of new and aged oak barrels are used for a maturation of between 18-24 months. The wine is then blended from a combination of single vineyard shiraz that has been aged separately in French, American and Hungarian Oak.

#### The Vineyard

Named after Ed Schild's grandson, Angus, and the Scottish word 'Brae' meaning a steep hillside, this vineyard is located 4 km north of the Lyndoch Township. This relatively young vineyard is managed to suit the soil profile and terroir ensuring premium fruit is produced. The vineyard was purchased by the Schild family in December 2001 on the day Angus Schild was born.

#### The Vintage

2020 was a year that presented some early season challenges. A lack of rainfall and heat meant yields were significantly lower than average. However, 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, the milder late season conditions ensured that natural acid levels remained high, and winemakers had time in which to operate and make optimum harvest decisions. Small yields but genuinely high quality were the hallmarks of 2020.

