

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.

2018 Barossa Valley Shiraz

The Vineyard

This wine comes from a blend of Shiraz grapes from select parcels of vineyards including 'Workshop', 'Angus Brae' and 'Three Springs'. Angus Brae is located in Altona between Rowland Flat and Lyndoch, named after Ed Schild's grandson (Michael's eldest). Three Springs Farm Vineyard is located at the site of the original family Estate.

The Vintage

Reasonable spring and winter rain saw adequate soil moisture during the growing season with healthy canopies heading into the growing season. January and February were dry, slowing the pace of ripening down and keeping yields lower than initially predicted. Moisture and canopy management were therefore key to reducing stress and maintaining health. When that was achieved the red wines produced from the region in 2018 are of high quality and showing genuine promise early on.

Technical Notes

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.

Tasting Notes

Dark ruby, purple in colour with prominent, but controlled aromas of blood plums, mulberries and brambly hedge row fruit supported by fainter hints of dark chocolate and subtle pepper spice. In the mouth the same primary plum and mulberry notes show early. These dark fruit flavours persist and roll in waves out through the back of the palate, always with a clear line of travel in mind and bordered by a fine, but ever present tannin frame.



Cellaring
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Accolades & Awards

95 POINTS | James Halliday Top 100 Australian Wines 2019 92 POINTS | The Wine Front 2019

CAR BAROS



Varietal: 100% Shiraz

Region: Barossa Valley, South Australia

Vineyard: Workshop, Angus Brae, Three Springs

Oak: Seasoned French and American Hogshead

Analyses Alc/Vol: 14.5% pH: 3.56

Titratable Acid: 5.85g/L

Food Paring: Cassoulet or a toasted ham and cheese sandwich if you're feeling lazy!

Winemaker: Scott Hazeldine