



## The Schiller Shiraz

<u>Vintage:</u> 2020 <u>Varietal:</u> Shiraz

Alcohol: 14.6 %

Region: Barossa Valley

**Growers**: The Schiller Family

Production: 1398 individually numbered bottles

Food Pairing: Scotch steak, anchovy & chive butter and potato roti

Reviews & Awards: 93 Points

Perfumed nose of dried violets, blackcurrants, peppercorns and cacao. Hazelnuts and sweet spices, too. Creamy and polished, with a full body and velvety tannins. Delicious chocolate and sweet spice on the lengthy finish.

James Sucking.com

## Tasting notes:

Deep-ish red with a strong purple tinge, the aromas herbal/foresty and red-fruited, seems indicative of a cooler site. The wine is medium-full bodied and the tannins slightly chewy and a trifle bitter on the finish. Liberal oak has been employed. Mocha and cocoa-powder.

Huon Hooke, The Real Review

## Jason's Notes:

The 400 Schiller shiraz vines were hand-picked early morning on March 10<sup>th</sup>, 2020. I chilled a couple of bins overnight to help extend the pre-fermentation maceration and destemmed all the fruit on the following morning into an open fermenter, I then placed a sealed lid on top and allowed the wild yeast to do its thing.

Five days later, I removed the lid and gently pumped over the juice which I alternated with hand plunging until the 23<sup>rd</sup> March. I then replaced the lid and seal and allowed maximum flavour extraction from the skins until the 31<sup>st</sup> March.

The skins were then basket pressed to the free run tank and transferred to two new French oak 300 Litre barrels and two seasoned barrels once settled.

The Schiller shiraz was then allowed to mature in oak until December 2021 when it was blended into tank and allowed to settle before bottling in February 2022.

1398 bottles produced. No filtration, Vegan friendly.

