2015 GOOSE-YARD BLOCK SHIRAZ





Technical Notes

Varietal composition:	100% Shiraz
Region (GI):	Estate grown
	Marananga,
	Barossa Valley
Winemaker:	Matt Reynolds
Alcohol:	15% alc/vol
рН:	3.70
TA:	6.0g/L
Residual Sugar:	0.92g/L
Bottled:	28 February 2017



Vintage Conditions

Good Winter rains resulted in 20% higher than average rainfall which charged up the soil moisture reserves. Warmer Spring temperatures ensured vines got the healthy start to the growing season they required. Very little rain fell during December and the first few weeks in January. However mid-January we saw 30mm of rain fall at the perfect time to ensure healthy vine and grape ripening. Near perfect growing conditions continued for the rest of the season producing small berries resulting in great colour and varietal flavour.

Vineyard Selection

The Shiraz for this wine is sourced from Block 2 affectionally known as "Goose Yard Block" within the Schubert Estate vineyard.

Winemaking

The Shiraz grapes are hand-picked, destemmed and fermented (wild yeast) in 5 tonne open top fermenters with twice daily pump-overs to achieve maximum extraction of colour, flavour and tannin. At the completion of fermentation, the wine is basket pressed with free-run and pressings wine combined and filled to a combination of new (66%) and two-year-old (34%) French oak 225L barriques for a maturation period of 20 months before careful barrel selection and blending.

Tasting Evaluation

Colour: Dark core with garnet rim.

Aroma: Intense bouquet of dark chocolate, dark plums, liqueur cherry and dried cranberry notes. Secondary aromas of star anise, cinnamon, medjool dates and spicy cedar oak abound.

Palate: Rich fruit forward flavours of blackberry, black currant and black olive are interwoven with savoury notes of leather, allspice, and cigar box. Oak is present but not overt, chewy tannins and fine acid line complete the oenological experience.

The Goose-yard block is definitely designed for long term cellaring. Buy a case and put down in the cellar for 10 years before even thinking of opening a bottle.

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