
SCHWARZ

WINE CO.

SINGLE BARREL SELECTION 2016 SHIRAZ | LOVEDAY VINEYARD

The astonishing effect a single barrel can have on a wine is often overlooked. While it is common knowledge that putting wine into barrel adds a myriad of “oak characters” and complexity to that wine, the nuanced differences between barrels of the same wine is little understood.

There are many factors that a winemaker considers when choosing which barrels to purchase for their wines: the oak origin [French or American], the cooperage making the barrels [the forests they have access to, their splitting and seasoning techniques, their toasting methods, their history], the size of the barrel [225Ltr barrique, 300Ltr hogshead, 500Ltr Puncheon], and their cost [anywhere from \$500-\$3000+ per barrel]. Though, no matter how well researched we are on all these factors, we still can't predict exactly how each individual barrel will enhance the wine within it.

So, after vintage, one of the most thrilling jobs a winemaker has is barrel tasting. Opening up each barrel every few months and sampling a small amount of the developing wine inside is an educational and often surprising activity. It is during this process that they learn the true personality of their wines and of each individual barrel. It also gives them the opportunity to discover rare gems, such as this special barrel of 2016 Shiraz.

“Once in a while, a parcel of wine stands out. When I tasted my 2016 wines, it was clear that this Shiraz from Ken Loveday’s Moppa vineyard is one of those wines. It is an exceptional barrel of Barossa Shiraz that deserves to stand alone as my first single barrel release.” – Jason Schwarz

The fruit for this wine was grown on Ken Loveday's 1.6-hectare Moppa vineyard, in the North West Barossa Valley. Hand-planted with clone 1654 Shiraz in 1996/97 at 330m elevation, on an east-facing slope, it is an extremely unforgiving site where any errors of judgement are punished. The soil features a layer of wind-blown siliceous sands and ironstone conglomerates atop a relatively thin layer of impervious pebbly grey clay, with a subsoil layer several metres thick of free-draining white Moppa sand.

Due to the unforgiving nature of the site, Ken would spend so much time in the vineyard that his neighbours joked about him naming each vine. It was this care and attention to detail that drew me to the vineyard in the first place. Ken allocated a number of winemakers alternate rows across the vineyard, the fairest way to divide up the site, and I was lucky enough to secure a portion of the fruit from this vineyard for the first time in 2010, and I continued to purchase around 1.5 tonnes each year until Ken's retirement after vintage 2018.

I have always found the fruit to be tightly structured and elegant, but with powerful flavours. The majority of this fruit has gone into my Meta Shiraz over the years and 2016 was no exception. Vintage in 2016 came early and was viewed by many as a standout with high quality fruit and volumes returning to normal after several low-yielding vintages.

Picked on 26 February 2016, it was placed in an open fermenter with 25% whole bunches and only wild yeast to ferment it. After 20 days on skins and very gentle pump-overs [as this vineyard can produce extreme tannins], it was basket pressed and filled to one new Tonnellerie Sylvain hogshead and two older barrels.

I had chosen to put this shiraz into my new Tonnellerie Sylvain hogshead as they lend a structural balance and a certain complexity and elegance that marries so well with the fruit structure from the Loveday vineyard. The oak for this barrel is a combination of 180-year-old oak wood coming from three different French forests. This combination of wood terroirs has been chosen for their main characteristics to create the best marriage between the wine and barrel during maturation.

It was during the wine's 20 months maturation, that I began to notice something particularly special about this wine, but it was only just prior to racking from barrel in November 2017, that I decided it was simply too special to blend in to the Meta. So, in December 2017 I bottled it with no fining or filtration and put it away to continue developing in bottle. The resulting wine is an elegant, refined Barossa Shiraz.

The release of this wine is a fitting tribute to Ken Loveday's hard work in the vineyard and his contribution to the Schwarz Wine Co. story.

Winemaker:	Jason Schwarz
Grower:	Ken Loveday
Region:	Moppa, North West Barossa Valley, South Australia
Elevation:	330m above sea level
Soil Profile:	Siliceous sands and ironstone conglomerates atop a thin layer of impervious pebbly grey clay, with a subsoil layer several metres thick of free-draining white Moppa sand.
Harvest date:	26 February 2016
Alcohol:	14.2 %
Oak maturation:	Matured for 20 months in a single new Tonnellerie Sylvain hogshead barrel. These barrels are created from a combination of three 180-year-old oak terroirs: West BÉLLÊME FOREST Orne department (61) Aromatic intensity in the nose, vanilla aromas, sweetening of the mid-palate. East ERMENONVILLE FOREST Oise department (60) Structure giving volume and length. Paris Area ORLÉANS FOREST Loiret department (45) Balance aromas and tannins, structure.
Bottling date:	390 bottles – 8 December 2017
Cellaring potential:	Drink now to 2032 and beyond