



SCHUTZ

BAROSSA

Issue # 1 2009

Celebrate Barossa: Vintage Festival 09

Welcome to the second edition of the *Schutz Barossa* newsletter. The Barossa was abuzz with visitors and events during April. The week long Vintage Festival began with a Carnival at Seppeltsfield on Easter Saturday. The many and varied events continued all week, finishing with the Vintage Festival Parade, the following Saturday.



Many Barossans took part in the parade while others lined the roads from Nuriootpa to Tanunda and enjoyed a BBQ and a few wines with friends, while watching the procession. This event takes place every two years and is a special time to visit the Valley.

Parker Points: 90 & 91

Schutz Barossa's wines caught the eye of Jay Miller who reviews for Robert Parker Jr's *The Wine Advocate*. In the February issue # 181, our 2006 Cabernet Sauvignon received 91 points and the 2006 Shiraz, 90 points. Jay wrote:

The purple-coloured Cabernet Sauvignon was sourced from a vineyard planted in 1964 and aged for 24 months in French oak hogsheads, 20% new. It exhibits an expressive nose of cedar, spice box, black currant, and blackberry leading to an elegant Cabernet with savoury flavours, attractive spice notes, some elegance, and a pure finish. It has several years of aging potential and should be at its best from 2011 to 2021.

The 2006 Shiraz was aged for 24 months in American oak hogsheads, 20% new. Opaque purple in colour, it offers up a slightly brooding bouquet of cedar, smoke, mineral, blueberry, and blackberry. On the palate this medium to full-bodied wine offers plenty of succulent fruit, good balance, and a medium-long finish. Drink it from 2010 to 2018.

Stocks of the 2006 vintage are getting low – the 2006 Cab Sauv is sold out, so order the 2006 Shiraz soon to avoid disappointment.

Vintage 2009

Our grapes are now safely in the winery after another interesting vintage. We experienced a dry spring in 2008, with low disease pressure, enabling us to leave the vines to their own devices as much as possible. January was cool, only to be followed by a record heat-wave of 5 consecutive days over 40°C.

The ripening conditions following this hot spell were ideal. The fruit had time to ripen gradually with mild days and cool nights. Yields were low due to the continued drought, but the berries were small, concentrated and the quality is promising. 2009 is expected to be a strong vintage for Barossa Valley Shiraz and Cabernet with great colour intensity and concentrated flavour.



Oscar, Tammy & Maxwell Schutz

A new little Schutz:

Edward Friedrich Schutz

On the 12th of December 2008 we welcomed our 3rd child, Edward into the world. It doesn't take much to get a cheeky grin out of this little lad and he can't wait to keep up with his older twin brothers.

Surely we have the makings of at least one Vigneron in this lot!!



Schutz Barossa represents the coming together of two Barossa winegrowing families. Tammy, a sixth generation vigneron, along with husband Stuart, continue the strong traditions set before them.

PO Box 367, Tanunda SA 5352
Tel: 0409 547 478 Fax: 08 8563 3472
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www.schutzbarossa.com

Red Nectar Vineyards Pty Ltd ABN 21 105 299 929
trading as Schutz Barossa

Each generation passes on its craft to the next. Believing the best wines are made in the vineyard, Tammy and Stuart have honed these skills to produce grapes with the classic richness of the western Barossa.



2007 Red Nectar Release

We have handcrafted 407 beautiful cases of the 2007 vintage, which was transferred from hogshead barrels to bottle in April. Orders are now accepted for the 2007 Red Nectar Shiraz and 2007 Red Nectar Cabernet Sauvignon. To order, visit the new Schutz Barossa website: schutzbarossa.com, phone Tammy on 0409547478 or contact your local stockist.



Red Nectar Shiraz 07

Vintage: 2007

Region: Barossa Valley, South Australia

Vigneron: Tammy Schutz

Winemaker: Troy Kalleske

Oak Treatment: 24 months in hogsheads, 20% new American, 80% old American

Alc/Vol: 15.0%

Soil Type: Red-brown earth over red clay with a porous limestone layer, covering shaly base rock.

Tasting Notes: The wine is rich red in colour. On the nose there are aromas of blackcurrant, aniseed, chocolate, marzipan, coconut and a touch of pepper spice. The palate is rich with generous dark fruits and subtle background nutty oak. The wine is complex with a layered structure and deep intensity. Very harmonious in balance, a generous length completes this opulent Barossa Shiraz.

Red Nectar Cabernet Sauvignon 07



Vintage: 2007

Region: Barossa Valley, South Australia

Vigneron: Tammy Schutz

Winemaker: Troy Kalleske

Oak Treatment: 24 months in hogsheads, 20% new French, 80% old French

Alc/Vol: 14.0%

Soil Type: Red-brown earth over red clay with a porous limestone layer, covering shaly base rock.

Tasting Notes (Cab Sav 07): The wine is dark red in colour. The nose displays classic Cabernet aromas of cherry, clove, violets, mint and wild berries with a hint of sweet cashew. These flavours continue to the mouth-watering palate that is rich, full-bodied and very stylish. Powdery integrated tannins add seamless structure to the wine. The beautiful varietal fruit flavours are supported by classy background oak. This refined and complex wine is completed by a long lasting finish. A classic and sensuous Barossa Cabernet.

Special Offer...

Back-Vintage Cellar pack

Red Nectar's first vintage in 2002 of only 33 cases was exceptional. Parker thought the 2003 was even better, giving it 95 points. Now you have the opportunity to buy a 6 bottle cellar pack of all of the vintages of the original Red Nectar 2002-2005. Using museum stock, this pack would make a special gift or an interesting talking point for a dinner party. These mature wines represent excellent value at only \$180 including delivery anywhere in Australia.

The wines include:

- 2002 Red Nectar Shiraz – only 33 cases produced
- 2003 Red Nectar Shiraz – 95 Parker points
- 2004 Red Nectar Shiraz & 2004 Cab Sauv
- 2005 Red Nectar Shiraz & 2005 Cab Sauv

To order, visit www.schutzbarossa.com

More Reviews...

VISY Great Australian Shiraz Challenge 2008

Red Nectar Shiraz 2006: Silver Medal and rated amongst the top 15 Shiraz wines in Australia

Winestate Magazine

Red Nectar Shiraz 2006: 4 star and rated amongst the very best of the new releases 2008

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