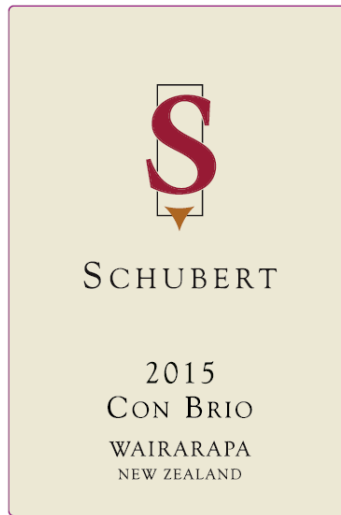




SCHUBERT



2015 CON BRIO

VARIETY: Assemblage of Syrah, Merlot and Pinot Noir.

ORIGIN: Wairarapa

CLIMATIC CONDITIONS: A windy spring and wet spell over the New Year was followed by a hot, dry summer.

DATE OF HARVEST: 16th April 2015

HARVEST & VINIFICATION: Hand-picked and 100% de-stemmed.

Fermentation in stainless steel vats and maceration for 3 weeks.

Aged in 35% new and 65% used French Oak barriques for 4 years.

DATE OF BOTTLING: 15th May 2019

ALC: 14.0% VOL

TASTING NOTES: Deeply concentrated and intense aromas of ripe blackberry and cassis fruit melded with notes of dark raspberries entwined with spices of liquorish, cloves and black pepper with reflections of vanilla and sandalwood. Long, lingering but at the same time soft tannins across the palate and oaky characters build complexity, combined with a vibrant acidity.

DRINKING TEMPERATURE: 15-17 °C

CELLARING: 7-12 years

CASES PRODUCED: 144

