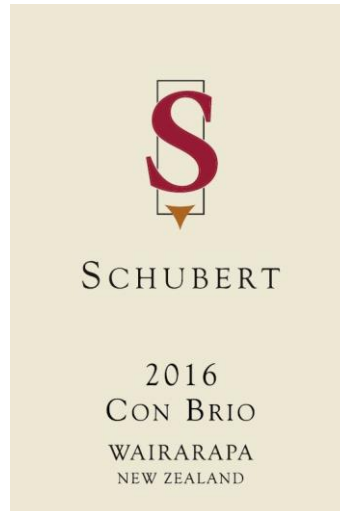




SCHUBERT



2016 CON BRIO

VARIETY: Assemblage of Syrah, Merlot and Pinot Noir.

ORIGIN: Wairarapa

CLIMATIC CONDITIONS: A wet and cold September resulted in a late start to the season. One of the hottest Februarys on record and low rainfall during March allowed for perfect ripening conditions.

DATE OF HARVEST: 16th April 2016

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

Fermented in stainless steel vats and macerated for 3 weeks.

Aged in 15% new and 85% used French Oak barriques for 4 years.

DATE OF BOTTLING: 18th August 2020

ALC: 14.5% 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

