MONTH September



# Wine Tasting

this September, wines from the 2009 vintage

Scholz Estate work closely with grape purchasers to forge long lasting relationships.

This is part of their commitment to not only be 'grape growers' but make the transition into 'wine growing', with an integral understanding of the value chain and growing fruit for purpose.

Wine made from fruit picked from their vineyard in 2009 will be on tasted in September.

This will be followed by an informal lunch to say thank you to fruit purchasers.



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# Vineyard Snapshot

#### Location

Scholz Estate is located in **Ebenezer** at the north-eastern end of the **Barossa Valley.** This is a premium area for producing Shiraz.

## Vineyard

- The land was previously used for cropping and grazing with the vineyards established in 1998
- 41 hectares (101 acres)
- All planted to Shiraz (clone 1654) on own roots
- 3.3m vine row x 2m vine spacings = 1,515 vines/ ha
- Pruning. 42 buds/vine or 21 buds/metre single cordon with a catch wire at 30cm.

## Soils and Topography

- · Loamy soils over red clay (good water holding capacity)
- Cover crop (oats in Block 05/ triticale in Block 98/01/03) side thrown to produce a mulch undervine.
- Elevation 290 to 305 metres, gently sloping

### **Mediterranean Climate**

 Rows are located in a east-west direction to maximize fruit protection during the growing season

## Fruit

- Past yielding history is 5 to 7.5 t/ha (2 to 3 t/acre) with an average of 6 t/ha (2.5 t/acre)
- Fruit is normally picked between 10<sup>th</sup> to 15<sup>th</sup> March (depending on the season)

#### Water

- Average annual rainfall of 500mm
- Drip irrigated (pulse)
  - 01 Block Dripper spacing every 2 m with 4 L/hr output (1 dripper per vine)
  - 03 and 05 Blocks Dripper spacing every 1m with
     2.3L/ha output (2 drippers per vine)
  - 98/99 Block –Dripper spacing every 50cm (4 per vine). The drip line runs along the soil surface with straw mulch applied on top to conserve water.
  - The vineyard can be irrigated using eight shifts using an automatic controller (hardwired)
- The Diviner 2000 (soil moisture monitor) is used to help achieve maximum water use efficiency(12 sites)
- Dam capacity is 42ML (lined and covered)
- 80ML River Murray Water licence

#### **Partnerships**

We value the long term relationship we have developed with the following fruit purchasers:

- St Hallett (Blackwell Shiraz and Faith Shiraz)
- Henschke (Henry Seven)
- First Drop Wines (The Cream and Fat of the Land Ebenezer)
- John Duval Wines (Plexus)
- Seppeltsfield
- Tim Smith Wines (Barossa Shiraz)

## Ebenezer

Ebenezer is located at the northeastern end of the Barossa Valley (approximately 7 kilometers north of the township of Nuriootpa).

The picturesque village of Ebenezer was founded at the northern end of the Barossa Valley in 1851.

Today, Ebenezer is one of Australia's pre-eminent grape growing areas.

Sustainably grown vineyards grown with minimal water, well integrated oak treatment, pliant tannins and finely woven flavours are pivotal to the personality of Ebenezer wines.



Scholz Family Vineyards are located at Ebenezer in the Barossa Valley.

The vineyard comprises four individual management units.

These management units are often picked differentially to maximise the fruit quality vintage.

The naming of the individual management units corresponds to the year they were planted. They include:

- 98/99 Block is 5.3ha and has been producing consistent quality over the last 10 years.
- 2001 Shiraz Block is 5 ha
- 2003 Shiraz Block is 12.3 ha
- 2005 Shiraz Block is 19.2 ha

Grapes are harvested from vines which are up to ten years of age, yielding an average of 2.5 tonnes per acre.

Winemakers traditional use methods to capture the great develop intensity of fruit and palate exceptional length resulting in outstanding examples of Ebenezer Shriaz..

Nuriootpa

Shiraz does
exceptionally well in
this corner of the
Barossa

Shiraz fruit from this part of the Barossa is sought out by local winemakers

When selecting fruit, winemakers often pick parcels of fruit from vines growing on different soil types to create a tightly woven and complex palate. It is from these superior lots that exceptional Shiraz is crafted.





# Sustainability

Anthony believes the investment in a cover over his dam, specific mulching practices and using moisture monitoring probes, are the keys that helped him manage water use effectively in his vineyard last season.

The covered dam provides the vineyard with a year's water supply 'on hold', with the option of purchasing water in the 'off-peak' season at low prices.

In addition to this security, once the water is in the dam it is not lost to evaporation. It is estimated without the cover, the dam could lose up to 6 ML per year.

Because the evaporation has been reduced not only does this provide a tangible cost saving but it has also reduced the level of salinity in the dam water held in storage.

Annual covercrops (triticale or oats) are side thrown under vine at the start of the growing season. This provides a good source of mulch incorporating nutrients back into the soil while preserving soil moisture.

Our prime focus is on growing super-premium Shiraz grapes in a sustainable way for local top tier wine brands.

A Diviner 2000 soil moisture sensor is used to optimise the frequency and volume of water applied. This is just another tool in Anthony's tool box to make sure the resources going into the vineyard are used to maximise their benefits

# New ideas

## **Development**

Anthony is currently studying the Diploma of Viticulture and Vineyard Management at Murray Institute of TAFE.

This provides a range of opportunities including:

- The application of new knowledge and ideas.
- Learning about new technology as it becomes available.
- Networking with grape growers both from the Barossa and from a range of other wine growing regions.
- Understanding the physiology of the grape vine and how best to manage its growth during the growing season.
- Confidence in public speaking and developing presentations.

# LEADING THE WAY

# Proactive approach

At the start of the 2008/09 growing season Anthony and Jodie were faced with a difficult situation. They had over 200 tonnes of top quality Shiraz fruit on the vine and no long term contracts.

They set about finding a solution by putting themselves in a fruit purchasers shoes. This allowed them to understand the value chain better and become 'wine growers' who were growing grapes for purpose rather than grape growers assuming there would be a ready market for their grapes.

As a result all the fruit grown on their Ebenezer vineyard was sold in 2009 and new relationships were developed with a range of fruit purchaser. In all, a great outcome!



# Anthony Scholz

- Anthony has lived in the Barossa all his life and grew up on a grazing cropping property
- 1986 to 1988
   Kalimna Vineyards
- 1989 to 2002
   Seaview (Champagne maturation, distillation and brandy maturation, red wine maturation)
- 1998 to present
   Scholz Family Vineyards
   (now Scholz Estate)

## In the Press

#### Australian and New Zealand Grapegrower and Winemaker Journal

Anthony featured in the October 2008 edition of the Australian and New Zealand Grapegrower and Winemaker Journal. He talked about finding innovative solutions to difficult problems and their long term commitment to sustainable water use





#### National GrapeGrowers and Vignerons

Anthony and Jodie featured in the September 2009 edition of the National GrapeGrowers and Vignerons. They talked about the recent changes to their business, Scholz Estate and how they are adapting their business model to stay on the 'front foot' in the current challenging times.





Viticultural advice is provided by:



