



BOUNDARY ROW

BAROSSA

CABERNET SAUVIGNON

2014

BOUNDARY ROW CABERNET SAUVIGNON HAS LOVELY CHOCOLATE, MINT AND MENTHOL AROMAS, WITH LUSCIOUS RIPE PEPPERMINT AND CHOCOLATE PUDDING FLAVOURS GIVING A FULL-BODIED PALATE WITH FINE TANNINS AND LINGERING SUBTLE OAK.

The Kurtz family are fifth generation Barossans of German descent. The original Kurtz Family Vineyard was planted in the 1930s, with vines still in use today. These vines, together with later plantings and acquisitions in the fifties and sixties, allow fourth generation grapegrower and vigneron, Steve Kurtz, to draw on significant old-vine fruit to create a range of wines that are fine examples of the traditional Barossa style – full flavoured reds that are rich on the nose and palate.

The Boundary Row range is named after the Barossa tradition of using vine rows rather than fences to distinguish the ownership of adjoining vineyards, with fruit from the boundary row shared between neighbours.

WINE DETAILS

VINEYARD SOURCE	Selected premium parcels of Cabernet Sauvignon from 30 to 40 year old vines were sourced from vineyards at Light Pass and Eden Valley. The vines receive minimal or no irrigation and are pruned for low yields to provide vine balance, maximum fruit quality and varietal characteristics.
GRAPE VARIETY	Cabernet Sauvignon
MATURATION	Matured in a mixture of seasoned (90%) and new (10%) French oak hogsheads for 19 months prior to bottling.
WINE ANALYSIS	Alc/Vol: 14.5% Acidity: 6.2 g/L pH: 3.50
PEAK DRINKING	Further cellaring will be rewarded, although the wine is suitable for current consumption. I highly recommend that this wine be decanted prior to serving.
FOOD MATCH	Boundary Row Cabernet Sauvignon is a great match with grilled, pan-fried or roasted meats, and full-flavoured dishes.

TASTING NOTES

COLOUR	Rich, deep red with purple hues.
NOSE	Lovely chocolate, mint and menthol aromas.
PALATE	A full-flavoured palate with luscious ripe peppermint and chocolate pudding flavours. The finish is a mixture of cassis, cigar-box, fine-grained tannins and sweet, lingering subtle oak.

NATIONAL DISTRIBUTION

Crush Fine Wines

P 03 9681 8224 | E admin@crushfinewines.com.au

AVAILABILITY

Independent bottle shops

www.kurtzfamilyvineyards.com