



BOUNDARY ROW

BAROSSA VALLEY

SHIRAZ

2012

BOUNDARY ROW SHIRAZ HAS DISTINCTIVE RED CHERRY, COFFEE AND ANISEED AROMAS. THE PALATE IS JUICY AND FULL FLAVOURED WITH BLOOD PLUM AND CHERRY FLAVOURS AND A MOUTH-WATERING FINISH WITH LINGERING, FINE-GRAINED TANNINS.

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

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| VINEYARD SOURCE | Selected premium parcels of Shiraz from estate grown vines from our Light Pass vineyards, varying in age from 10 to 45 years, and growers within the Barossa 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 | Shiraz |
| MATURATION | Matured in a mixture of seasoned (85%) and new (15%) French and American oak hogsheads for 27 months prior to bottling. |
| WINE ANALYSIS | Alc/Vol: 15.0% 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 Shiraz is a great match with grilled, pan-fried or roasted meats, and full-flavoured dishes. |

TASTING NOTES

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| COLOUR | Rich, deep red with purple hues. |
| NOSE | Distinctive red cherry, coffee and aniseed aromas. |
| PALATE | A full flavoured palate of blood plums and cherries with a juiciness and lingering, mouthwatering finish that combines the flavours of cigar box, and chicory with fine-grained tannins that seem to last forever. |

NATIONAL DISTRIBUTION

Crush Fine Wines

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AVAILABILITY

Independent bottle shops

www.kurtzfamilyvineyards.com