



SEVEN SLEEPERS

BAROSSA VALLEY

'THE BLEND'

2010

SEVEN SLEEPERS 'THE BLEND' IS A CABERNET SAUVIGNON DRIVEN WINE COMPLEMENTED BY THE BERRY FRUIT OF PETIT VERDOT ON THE NOSE. A LAYER OF CHOCOLATE FROM SHIRAZ AND THE SWEETNESS OF MALBEC ARE EVIDENT ON THE PALATE.

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.

Seven Sleepers, or Siebenschlaffer, is named after an old Barossa German farmers' lore, being that the weather that occurs on 27 June is likely to be prevalent for the next 7 weeks. The first wine destined for the Seven Sleepers range was a blend of 7 grape varieties from the 2004 vintage, thus cementing the name.

WINE DETAILS

VINEYARD SOURCE

All fruit for our Seven Sleepers Shiraz is grown or sourced from vineyards in the Barossa Valley. The vines receive minimal irrigation and are pruned for low yields to provide vine balance and maximum fruit quality and varietal characteristics. A non-traditional blend of red varieties resulting in a mouthwatering taste of the Barossa Valley.

GRAPE VARIETY

Cabernet Sauvignon 73%, Shiraz 17%, Petit Verdot 5%, Malbec 5%

WINE ANALYSIS

Alc/Vol: 13.5%
Acidity: 7.0 g/L
pH: 3.42

PEAK DRINKING

A rich combination of flavours that is ideally suited to current consumption, but the wine will also improve with further careful cellaring.

FOOD MATCH

Seven Sleepers 'The Blend' is a great match with grilled, pan-fried or roasted meats, pasta, pizza, spicy foods and other full-flavoured dishes.

TASTING NOTES

COLOUR Bright dark red.

NOSE Seven Sleepers is a fruit driven wine dominated by the berry fruit characteristics of Cabernet Sauvignon and Petit Verdot on the nose.

PALATE A layer of chocolate is gained from the addition of Shiraz, and sweetness of Malbec is apparent on the palate. This wine is not overpowered by oak, allowing the fruit to show its full potential. Firm tannins give the wine a lingering finish.

NATIONAL DISTRIBUTION

Crush Fine Wines

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AVAILABILITY

Independent bottle shops

www.kurtzfamilyvineyards.com