



LUNAR BLOCK

BAROSSA VALLEY

SHIRAZ

2010

AROMAS OF WILD CHERRIES AND CAKE SPICES DOMINATE, WITH DELICATE SAGE NOTES AND FINE FRENCH OAK ADDING COMPLEXITY. A RICHLY TEXTURED PALATE IS TIED TOGETHER WITH FRESH, BALANCED ACIDITY AND FINE GRAINED TANNINS PROVIDING STRUCTURE AND A LOVELY SILKY MOUTHFEEL.

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.

Our flagship Lunar Block Shiraz is sourced from a block of vines purchased by our family on July 20th 1969 – the day man first walked on the moon – and consequently has been known as ‘Lunar Block’ ever since. The vines were at least 10 years old back then and now represent some of the oldest vines on the property.

WINE DETAILS

VINEYARD SOURCE	Made entirely from 48 year-old Shiraz vines grown in the celebrated Kurtz Family Vineyard Lunar Block on Stockwell Road in the Light Pass sub-region of the Barossa Valley. Low cropping with minimal irrigation creates vine balance ensuring fruit with great colour and concentrated varietal characteristics.
GRAPE VARIETY	Shiraz
MATURATION	Matured in new French oak hogsheads for 28 months prior to bottling.
WINE ANALYSIS	Alc/Vol: 14.5% Acidity: 6.3 g/L pH: 3.50
PEAK DRINKING	Cellaring potential to 2025. I highly recommend that this wine be decanted prior to serving.
FOOD MATCH	Lunar Block Shiraz is a great match with grilled, pan-fried or roasted meats, and full-flavoured dishes.

TASTING NOTES

COLOUR	Rich dark red with hints of purple-black.
NOSE	A mix of wild cherries and cake spices dominates the nose, with a delicate sage lift and layers of fine oak adding further complexity.
PALATE	The palate is medium to full bodied, and richly textured with concentrated, spicy fruit. Complex flavours of savoury cherry, blackberry, blueberry, smooth dark chocolate and mocha are tied together with fresh, balanced acidity and fine-grained tannins that provide a definitive, structural line and a lovely, silky mouthfeel.

NATIONAL DISTRIBUTION

Crush Fine Wines

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AVAILABILITY

Independent bottle shops
www.kurtzfamilyvineyards.com