



# BOUNDARY ROW

BAROSSA VALLEY  
GRENACHE SHIRAZ MATARO  
2014

COMPLEX SAVOURY AROMAS OF FENNEL SEED AND FIVE-SPICE COMBINE WITH RIPE RED-CURRENTS AND FLORALS ON THE NOSE. THE PALATE IS PLUSH AND JUICY, WITH MOUTH-FILLING FRUIT FLAVOURS OF BLOOD PLUM, CRANBERRY AND POMEGRANATE.

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.

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## WINE DETAILS

VINEYARD SOURCE	Fruit was sourced from vines varying in age from 10 to 85 years old, with the majority of Grenache from 85 year old, dry grown bush vines from Kalimna. 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	Grenache 55%, Shiraz 25%, Mataro 20%
MATURATION	Shiraz and Mataro have added complexity to the dry grown Grenache. Maturation for 24 months in aged French oak has further enhanced the blend of varieties, creating a full-bodied wine suited to most situations.
WINE ANALYSIS	Alc/Vol: 15.5% Acidity: 6.3 g/L pH: 3.52
PEAK DRINKING	Although suitable for current consumption, this wine will continue to improve for a further 4 to 5 years with careful cellaring.
FOOD MATCH	Boundary Row GSM is a great match with grilled, pan-fried or roasted meats, game birds, rich poultry and other full-flavoured dishes.

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## TASTING NOTES

COLOUR	Deep, bright purple-red.
NOSE	Complex savoury aromas of fennel seed and five-spice combine with ripe red-currant fruit characters and aromatic florals.
PALATE	A plush, juicy, full-bodied palate with mouth-filling fruit flavours of dark blood-plum, cranberry and pomegranate. Fine, structural tannins balance the fruit and draw it through to a lingering finish.

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## NATIONAL DISTRIBUTION

### Crush Fine Wines

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## AVAILABILITY

Independent bottle shops

[www.kurtzfamilyvineyards.com](http://www.kurtzfamilyvineyards.com)