



'SCHMICK'

BAROSSA
SHIRAZ
2010

A FINE, COMPLEX NOSE SHOWING SPICY HERBS AND BLACKBERRIES IS ENHANCED WITH REGIONAL DUTCH LIQUORICE AND FRESH COFFEE. THE PALATE IS PLUSH AND FULL-FLAVOURED, FINISHING WITH LINGERING FRUIT AND SMOOTH, STRUCTURAL 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 'Schmick' range is selected from the finest barrels from the best Barossa vineyards of the vintage. These are wines we think look pretty schmick – smart, stylish and particularly good.

WINE DETAILS

VINEYARD SOURCE	Fruit was sourced from a single block of mature Shiraz vines grown in the Eden Valley sub-region of Mocolta, on the north-eastern fringe of the Barossa.
GRAPE VARIETY	Shiraz
MATURATION	Matured in a mixture of new and older French oak hogsheads for 27 months prior to bottling.
WINE ANALYSIS	Alc/Vol: 15.5% Acidity: 6.3 g/L pH: 3.52
PEAK DRINKING	Although suitable for current consumption, further cellaring will be rewarded. Decanting prior to serving is recommended.
FOOD MATCH	'Schmick' Shiraz is a great match with grilled, pan-fried or roasted meats, and full-flavoured dishes.

TASTING NOTES

COLOUR	Deep crimson with purple hues.
NOSE	Distinctive spicy herbs and blackberries dominate on the nose, enhanced with regional Dutch liquorice and freshly ground coffee.
PALATE	An elegant yet full-flavoured wine with cake-spice, liquorice and mocha accentuating the ripe blackberry and loganberry fruit. The palate is plush and silky with a refreshing acidity providing a fine backbone throughout, finishing with long, spicy fruit and smooth, structural tannins.

NATIONAL DISTRIBUTION

Crush Fine Wines

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AVAILABILITY

Independent bottle shops

www.kurtzfamilyvineyards.com