



BOUNDARY ROW

BAROSSA VALLEY

SHIRAZ

2015

BOUNDARY ROW SHIRAZ TYPIFIES BAROSSA VALLEY SHIRAZ, WITH DISTINCTIVE DARK CHERRY AND CHOCOLATE AROMAS, A FULL-FLAVOURED PALATE OF PLUMS AND RED BERRIES, AND A LINGERING, MOUTH-WATERING FINISH.

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

VINEYARD SOURCE	Selected premium parcels of Shiraz from vines varying in age from 20 to over 100 years were sourced from four vineyards in the Light Pass and Vine Vale subregions of the Barossa Valley. The vines received minimal or no irrigation and were pruned for low yields to provide vine balance, maximum fruit quality and varietal characteristics.
VINTAGE CONDITIONS	Good winter rains were followed by a dry spring and mild summer. Mid-January rain refreshed the vines, before a warm February that brought on an early, condensed harvest, tailing off to cooler March conditions. Reds were deep in colour and rich in flavour.
WINEMAKING	Harvested between 25 th February and 7 th March. Fermented on skins for 10 days prior to maturation in seasoned (90%) and new (10%) French oak for 24 months.
WINE ANALYSIS	Alc/Vol: 14.5% Acidity: 6.4 g/L pH: 3.54
PEAK DRINKING	While suitable for current consumption, further medium-term cellaring will be rewarded. 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

COLOUR	Bright, rich red with crimson hues.
NOSE	A distinctive nose of dark cherry, chocolate and fresh coffee beans, with a complex, savoury earthiness and hints of sage and fennel seed.
PALATE	The palate is rich and full, with bright, juicy flavours of mulberry, blackberry and blood plum, with a complexing touch of panforte chocolate and spice. A lingering, mouthwatering finish combines savoury notes of cedar and cigar-box with fine-grained tannins that seem to last forever.

NATIONAL DISTRIBUTION

Crush Fine Wines

P 03 9681 8224 | E admin@crushfinewines.com.au

AVAILABILITY

Independent bottle shops

www.kurtzfamilyvineyards.com.au