



# LUNAR BLOCK

BAROSSA VALLEY

SHIRAZ

2013

AROMAS OF WILD BLACK CHERRY, WARM SPICE AND DARK CHOCOLATE DOMINATE, WITH A DELICATE SAGE LIFT 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.

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## WINE DETAILS

VINEYARD SOURCE	Made entirely from 51-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 in new French oak prior to bottling.
WINE ANALYSIS	Alc/Vol: 14.5% Acidity: 6.3 g/L pH: 3.50
PEAK DRINKING	Cellaring potential to 2028. 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.

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## TASTING NOTES

COLOUR	Deep dark red with purple-black hues.
NOSE	Wild black cherry, warm spice and dark chocolate dominate the nose, with a delicate sage lift, hints of fennel seed and layers of fine oak adding further complexity.
PALATE	Full bodied and richly textured, with concentrated, spicy fruit. Complex, dark fruit flavours of blackberry, black cherry and blueberry, smooth dark chocolate, and mocha are tied together with fresh, balanced acidity and fine-grained, structural tannins that provide a definitive line, a lovely, silky mouthfeel and great length of flavour.

Steven Kurtz | Winemaker-Vigneron

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## AVAILABILITY

Independent bottle shops  
[www.kurtzfamilyvineyards.com.au](http://www.kurtzfamilyvineyards.com.au)