



SEVEN SLEEPERS

BAROSSA VALLEY

'THE BLEND'

2015

SEVEN SLEEPERS 'THE BLEND' IS A FRUIT DRIVEN WINE DOMINATED BY THE BERRY FRUIT OF CABERNET SAUVIGNON ON THE NOSE. A LAYER OF CHOCOLATE FROM SHIRAZ AND THE SWEETNESS OF PETIT VERDOT ARE EVIDENT ON THE PALATE.

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.

Seven Sleepers, or Siebenschlaffer, is named after an old Barossa German farmers' lore, being that the weather that occurs on 27 June is likely to be prevalent for the next 7 weeks. The first wine destined for the Seven Sleepers range was a blend of 7 grape varieties from the 2004 vintage, thus cementing the name.

WINE DETAILS

VINEYARDS	All fruit for Seven Sleepers is grown or sourced from vineyards in the Barossa Valley. The vines receive minimal irrigation and are pruned for low yields to provide vine balance and maximum fruit quality and varietal characteristics.
VARIETY	Cabernet Sauvignon 30% - Petit Verdot 30% - Shiraz 30% - Malbec 10%
GROWING SEASON	Good winter rains were followed by a very dry spring that brought on an early flowering and fruit-set. Summer was mild, with a downpour in mid-January refreshing the vines. A very warm February led to an early, condensed harvest, resulting in fruit driven reds with structure and presence.
WINE ANALYSIS	Alc/Vol: 14.0% Acidity: 6.5 g/L pH: 3.55
PEAK DRINKING	The rich combination of sweet, mouthfilling flavours is ideally suited to current consumption, however the wine will also reward careful short-term cellaring.
FOOD MATCH	Seven Sleepers 'The Blend' is a non-traditional red blend from the Barossa Valley offering a chance to match fine spicy food with fine Barossa red wine.

TASTING NOTES

COLOUR	Dark crimson with purple hues.
NOSE	A bright, fruit driven nose is dominated by blackcurrant, satsuma plum and blueberry aromas, with hints of chocolate, soft violet florals and wild herbs.
PALATE	The palate is plush and lively, with plenty of plump, plummy, fruit-sweetness offering great drinkability. Subtle oak allows the dark berry fruits to show their full potential. A smooth, chocolatey texture gives rise to a distinct yet supple tannin structure, that gives the wine a delicious, lingering finish.



Steven Kurtz | Vigneron & Winemaker

NATIONAL DISTRIBUTION

Crush Fine Wines

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AVAILABILITY

Independent bottle shops
www.kurtzfamilyvineyards.com.au