



BOUNDARY ROW

BAROSSA VALLEY

GRENACHE SHIRAZ MATARO

2015

LIFTED FRUIT COMBINES WITH COMPLEX SAVOURY NOTES OF FENNEL SEED AND AROMATIC FLORALS. THE PALATE IS PLUSH AND JUICY, WITH MOUTH-FILLING FLAVOURS OF CHERRY, PLUM, RED-CURRENT AND POMEGRANATE BALANCED WITH FINE, LINGERING 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 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	Fruit was sourced from vines varying in age from 15 to 108 years old, with Grenache sourced from old, dry grown bush vines from Kalimna, planted in 1907. The vines receive minimal or no irrigation and are 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.
GRAPE VARIETY	Grenache 62% Shiraz 20% Mataro 18%
WINEMAKING	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: 5.8 g/L pH: 3.58
PEAK DRINKING	While suitable for current consumption, this wine will continue to improve for a further 5 to 10 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.

TASTING NOTES

COLOUR	Rich, bright, deep red.
NOSE	Lifted fruit aromas of pomegranate, blood plum and red-currant combine with complex, savoury notes of fennel seed, star anise, aromatic florals and hints of woody herbs.
PALATE	A plush, full-bodied palate with juicy, mouth-filling flavours of cherry, plum, red-currant and pomegranate, balanced with a touch of savoury oak and fine, structural tannins that draw the wine through to a lingering finish.



Steven Kurtz | Winemaker-Vigneron

NATIONAL DISTRIBUTION

Crush Fine Wines

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AVAILABILITY

Independent bottle shops
www.kurtzfamilyvineyards.com.au