



LUNAR BLOCK

BAROSSA VALLEY

SHIRAZ

2020

AROMAS OF BLACK FRUIT, DARK CHOCOLATE, MINT, THYME and SAGE DOMINATE, WITH TAR and LEATHER, and LAVISH FINE FRENCH OAK ADDING COMPLEXITY. THE PALATE IS PLUSH AND RICHLY TEXTURED, BALANCED WITH FRESH ACIDITY AND FINE, GRAVELLY TANNINS TO GIVE A SILKY MOUTHFEEL AND GREAT LENGTH OF FLAVOUR.

Ben Kurtz planted his original vineyard in the hamlet of Light Pass in the 1930s. In 1957 his son Otto took over working the vineyard, and its vines are still in production today. As the eldest son of Otto, John Kurtz went off and found his own land to continue his family's tradition of grape growing. In 1961, together with his wife Erril, John purchased a 16 hectare property, also at Light Pass, in the heart of the Barossa.

On 20th July 1969 mankind took its 'one giant leap' and 650 million people watched as Neil Armstrong walked on the Moon. On the same day, John and Erril purchased an additional block that adjoined their vineyard on Stockwell Road. In honour of the moon landing, Erril named it 'Lunar Block' and to this day it still proudly bears the name. Replanted to Shiraz later that year, the Lunar Block vines now represent the oldest on the property.

The son of John and Erril, current custodian Steve Kurtz established Kurtz Family Vineyards in 1997, producing the first vintage of the flagship Lunar Block Shiraz in 1999.

WINE DETAILS

VINEYARD SOURCE	Sourced entirely from the original 1969 Lunar Block Shiraz plantings. The block's unique microclimate boasts a mix of ironstone, limestone, and orange-red clay soils on a gently sloping, north-west facing hillside. Evening gully breezes provide a cooling effect during summer, allowing the distinctive fruit flavours to fully develop without overripening. Low cropping and minimal irrigation create perfect vine balance, ensuring excellent colour, structure, and concentrated varietal character.
VINTAGE	Rainfall was well below average through the growing season. Frost, cold nights and winds early in flowering were followed by hot weather in late November and December. The extremes led to poor fruit set and small berries, giving rise to intense colour and flavour. A cooler late summer allowed for long, even ripening and good flavour development.
WINEMAKING	Matured for 30 months in new French oak hogsheads.
ANALYSIS	Alc/Vol: 15.1% Acidity: 6.5 g/L pH: 3.55
PEAK DRINKING	Cellaring potential to 2036. 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 other full flavoured dishes.

TASTING NOTES

COLOUR	Deep purple with rich crimson hues.
NOSE	Black fruits, mint and thyme dominate the nose, with hints of dark chocolate, tar and leather. A herbal sage lift and fine, savoury oak add further layers of complexity.
PALATE	Full bodied and richly textured, with concentrated, spicy fruit. Plush, complex flavours of currant, black olive blackberry, dark chocolate, and mocha are balanced with fresh acidity and fine, gravelly tannins that provide a defined structural line, a lovely, silky mouthfeel and great length of flavour.



Steven Kurtz | Winemaker-Vigneron

AVAILABILITY

Independent bottle shops
www.kurtzfamilyvineyards.com.au