



BOUNDARY ROW

BAROSSA VALLEY

CABERNET SAUVIGNON

2010

BOUNDARY ROW CABERNET SAUVIGNON HAS LOVELY CHOCOLATE, MINT AND MENTHOL AROMAS, WITH LUSCIOUS RIPE PEPPERMINT AND CHOCOLATE PUDDING FLAVOURS GIVING A FULL-BODIED PALATE WITH FINE TANNINS AND LINGERING SUBTLE OAK.

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

Sourced from a single block of 30 year old vines planted on own roots. The vines are the infamous 125 clone, commonly referred to as “the winemakers’ clone” for its propensity to produce very low yields due to small berries and poor fruit set. This results in grapes that are packed with flavour and wines displaying intense colour and concentrated fruit flavours.

GRAPE VARIETY

Cabernet Sauvignon

MATURATION

Matured in a mixture of new and seasoned French oak hogsheads for 24 months prior to bottling.

WINE ANALYSIS

Alc/Vol: 14.0%

PEAK DRINKING

Further cellaring will be rewarded, although the wine is suitable for current consumption. I highly recommend that this wine be decanted prior to serving.

FOOD MATCH

Boundary Row Cabernet Sauvignon is a great match with grilled, pan-fried or roasted meats, and full-flavoured dishes.

TASTING NOTES

COLOUR Rich, deep red with purple hues.

NOSE Distinctive chocolate, mint and menthol aromas.

PALATE A full-flavoured, mouth-watering palate with ripe peppermint and chocolate pudding flavours. The finish is a mixture of cassis, cigar-box, fine-grained tannins and sweet, lingering subtle oak.

NATIONAL DISTRIBUTION

Crush Fine Wines

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

AVAILABILITY

Independent bottle shops
www.kurtzfamilyvineyards.com.au