



'SCHMICK'

BAROSSA
CABERNET SAUVIGNON
2012

CLASSIC CABERNET AROMAS OF BLACKCURRANT, CASSIS AND CHOCOLATE FOLLOW THROUGH TO A RICH, ELEGANT PALATE WITH SUPPLE, JUICY FRUIT. FINE, LONG TANNINS AND BALANCED ACIDITY PROVIDE LINE, LENGTH AND STRUCTURE.

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 'Schmick' range is selected from the finest barrels from the best Barossa vineyards of the vintage. These are wines we think look pretty schmick – smart, stylish and particularly good.

WINE DETAILS

VINEYARD SOURCE	Fruit was sourced entirely from a single block of old, low-yielding Cabernet Sauvignon vines, SA126 clone grown on own roots, in the Kurtz Family Vineyard at Light Pass in the Barossa Valley. The mild conditions of the 2012 vintage allowed for long, slow ripening, enhancing varietal expression.
GRAPE VARIETY	Cabernet Sauvignon
MATURATION	Matured for 3 years in French oak, with 2 years' bottle age prior to release.
WINE ANALYSIS	Alc/Vol: 15.0% Acidity: 6.2 g/L pH: 3.54
PEAK DRINKING	Although suitable for current consumption, further cellaring will be rewarded. Decanting prior to serving is recommended.
FOOD MATCH	'Schmick' Cabernet Sauvignon is a great match with grilled, pan-fried or roasted red meats, full-flavoured dishes and Cheddar cheese.

TASTING NOTES

COLOUR	Deep dark red with purple hues.
NOSE	Classic Cabernet characters of rich blackcurrant, cassis and violet, with a touch of smooth dark chocolate and bright, lifted, herb-garden aromas.
PALATE	A rich, elegant wine with layers of supple texture and flavour. Perfectly ripened Barossa fruit lends juicy characters of blackcurrant and blood-plum, with deep notes of chocolate and lively hints of sage. Fine, long tannins and balanced acidity provide line, length and structure.

AVAILABILITY

Independent bottle shops

www.kurtzfamilyvineyards.com.au