



## 'SCHMICK'

BAROSSA  
SHIRAZ  
2013

A DISTINCTIVE, REGIONAL NOSE OF BLACKBERRY, BLACK CHERRY AND BLACKCURRANT IS GIVEN AN ADDED DIMENSION WITH LIFTED, SPICY HERBS, BITTERSWEET CHOCOLATE AND FRESHLY GROUND COFFEE. THE PALATE IS RICHLY TEXTURED AND FULL-FLAVOURED, FINISHING WITH LINGERING FRUIT AND FINE-GRAINED, STRUCTURAL 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 '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.

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### WINE DETAILS

VINEYARD SOURCE	2013 Schmick Shiraz is a blend from two outstanding vineyards. Shiraz from the Eden Valley sub-region of Mocolta, on the north-eastern fringe of the Barossa, provided concentrated, fragrant, spicy fruit, while centenarian Shiraz vines from Vine Vale in the central Barossa Valley gave depth, complexity and structure.
GRAPE VARIETY	Shiraz
MATURATION	Matured in new French oak hogsheads for 27 months prior to bottling.
WINE ANALYSIS	Alc/Vol: 15.5% Acidity: 6.3 g/L pH: 3.50
PEAK DRINKING	This rich, concentrated wine will integrate and develop further complexity, rewarding careful cellaring to 2030. Decanting prior to serving is recommended.
FOOD MATCH	'Schmick' Shiraz is a great match with grilled, pan-fried or roasted meats, and other full-flavoured dishes.

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### TASTING NOTES

COLOUR	Deep purple-red.
NOSE	A distinctive, dark fruit nose with aromas of blackberry, black cherry, blackcurrant and lifted spicy herbs. Notes of bittersweet chocolate, freshly ground coffee, liquorice and fine French oak add an extra dimension of complexity.
PALATE	Full bodied and richly textured, with concentrated, spicy fruit. Complex flavours of black fruits, smooth dark chocolate, and mocha are heightened with fresh, balanced acidity and fine-grained, structural tannins that provide a definitive line, a lovely, silky mouthfeel and great length of flavour.

Steven Kurtz | Winemaker-Vigneron

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### AVAILABILITY

Independent bottle shops  
[www.kurtzfamilyvineyards.com.au](http://www.kurtzfamilyvineyards.com.au)