



'SCHMICK'

BAROSSA VALLEY

SHIRAZ

2014

THE BEST BARRELS OF SHIRAZ FROM THE 2014 VINTAGE WERE SELECTED TO MAKE THE 6TH RELEASE OF SCHMICK. RICH, CONCENTRATED AND FULL-FLAVOURED, SCHMICK OFFERS LAYERS OF MATURE FRUIT, WITH A FINE TANNIN STRUCTURE AND REFRESHING ACIDITY THAT DRAW THE PALATE THROUGH TO A LONG, SPICY FINISH.

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	2014 Schmick Shiraz was sourced predominantly from the R6 and Shed blocks on the Kurtz Family Light Pass vineyard, known for concentrated depth of flavour, fruit complexity and structure. A small proportion of Shiraz from Moculta, on the north-eastern fringe of the Barossa, provided an added touch of fragrant, spicy fruit.
VINTAGE CONDITIONS	Good winter and early spring rains were followed by a windy spring and November frosts that lowered potential yields. Warm days and cool nights in late spring and summer, with rain and cool conditions in mid-February, extended ripening, resulting in rich, varietal Shiraz with excellent colour and structural line.
GRAPE VARIETY	Shiraz
WINEMAKING	After extended fermentation on skins the wine was matured for 31 months in new French oak hogsheads, enhancing structure and complexity.
WINE ANALYSIS	Alc/Vol: 15.5% Acidity: 7.6 g/L pH: 3.46
PEAK DRINKING	While suitable for current consumption, this wine will integrate and develop further complexity, rewarding careful cellaring for 20 years or more. Decanting prior to serving is recommended.
FOOD MATCH	'Schmick' Shiraz is an ideal match with grilled, pan-fried or roasted red meats, and other full-flavoured dishes.

TASTING NOTES

COLOUR	Deep red with a dense purple hue.
NOSE	A rich, concentrated nose with dark fruit aromas of blackberry, black cherry, and cassia. Notes of black olive, spice, dark chocolate, espresso and fine French oak provide multiple layers of complexity.
PALATE	Full bodied and textural, with rich, concentrated, mouth-filling flavours of black fruits, dark chocolate, and coffee, drawn together and given focus with fresh, balanced acidity and plush, velvety tannins that provide structure, mouthfeel and great length of flavour.



Steven Kurtz | Winemaker-Vigneron

AVAILABILITY

Independent bottle shops
www.kurtzfamilyvineyards.com.au