



LUNAR BLOCK

BAROSSA VALLEY
SHIRAZ

2016

AROMAS OF WILD CHERRIES, BLACKBERRIES AND DARK CHOCOLATE DOMINATE, WITH A DELICATE SAGE LIFT AND 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 was forced to find 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	A drier than average winter was followed by a warm, dry spring and early summer. Mild conditions in January and February, and fortuitous late January rain, slowed ripening, allowing development of rich, ripe flavours and tannins.
WINEMAKING	Matured in for 36 months in new French oak hogsheads.
ANALYSIS	Alc/Vol: 15.5% Acidity: 6.6 g/L pH: 3.56
PEAK DRINKING	Cellaring potential to 2030. 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	Wild cherries, blackberries and cake spices dominate the nose, with hints of dark chocolate, fresh coffee, clove and fennel seed. A delicate sage lift and fine, smoky oak add further layers of complexity.
PALATE	Full bodied and richly textured, with concentrated, spicy fruit. Plush, complex flavours of wild cherry and blackberry, bittersweet 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