



SEVEN SLEEPERS

BAROSSA
'THE BLEND'
2017

SEVEN SLEEPERS 'THE BLEND' IS A FRUIT DRIVEN WINE DOMINATED BY THE RICH, DARK FRUIT OF CABERNET SAUVIGNON ON THE NOSE. LAYERS OF CHOCOLATE FROM SHIRAZ AND THE SWEETNESS OF PETIT VERDOT ARE EVIDENT ON THE PALATE.

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.

Seven Sleepers, or Siebenschlaffer, is named after an old Barossa German farmers' lore, being that the weather that occurs on 27 June is likely to be prevalent for the next 7 weeks. The first wine destined for the Seven Sleepers range was a blend of 7 grape varieties from the 2004 vintage, thus cementing the name.

WINE DETAILS

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| VINEYARDS | All the fruit for Seven Sleepers 'The Blend' was sourced from the Barossa. The vines received minimal irrigation and were pruned for low yields to provide vine balance, optimum fruit quality, and intense varietal character. |
| VARIETY | Cabernet Sauvignon 41% Shiraz 27% Petit Verdot 27% Malbec 5% |
| GROWING SEASON | A long, wet winter was followed by a cool spring and early summer. Post-veraison weather was moderate, with short bursts of heat and well-timed rain. An Indian summer allowed consistent ripening, with cool late-March nights extending vintage. 2017 reds are well-structured, bright and aromatic, with good colour and natural acidity. |
| WINE ANALYSIS | Alc/Vol: 14.0% Acidity: 6.2 g/L pH: 3.58 |
| PEAK DRINKING | The rich combination of sweet, mouthfilling flavours is ideally suited to current consumption, however the wine will also reward careful short-term cellaring. |
| FOOD MATCH | Seven Sleepers 'The Blend' is a non-traditional red blend that offers the chance to match full-flavoured and spicy foods with fine Barossa red wine. |

TASTING NOTES

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| COLOUR | Rich, bright, crimson-red. |
| NOSE | A bright, fruit driven nose is dominated by blackcurrant, dark plum and blueberry aromas, with hints of chocolate, soft violet florals and wild herbs. |
| PALATE | The palate is soft and juicy, with plenty of plummy fruit-sweetness offering great drinkability. Subtle oak allows the dark berry fruits to show their full potential. A smooth, chocolatey texture is supported by a backbone of fine Cabernet tannins, giving the wine a satisfying mouthfeel and a delicious, lingering finish. |



Steven Kurtz | Vigneron & Winemaker

AVAILABILITY

Independent bottle shops
www.kurtzfamilyvineyards.com.au