



BOUNDARY ROW

BAROSSA VALLEY

SHIRAZ

2016

BOUNDARY ROW SHIRAZ TYPIFIES BAROSSA VALLEY SHIRAZ, WITH DISTINCTIVE BLACKBERRY, DARK CHERRY AND CHOCOLATE AROMAS, A FULL-FLAVOURED PALATE OF PLUMS AND RED BERRIES, AND A LINGERING, MOUTH-WATERING 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 Boundary Row range is named after the Barossa tradition of using vine rows rather than fences to distinguish the ownership of adjoining vineyards, with fruit from the boundary row shared between neighbours.

WINE DETAILS

VINEYARD SOURCE

Boundary Row Shiraz was sourced entirely from the Kurtz Family Vineyard in the Light Pass subregion of the Barossa Valley. The vines received minimal or no irrigation and were pruned for low yields to provide vine balance and maximise fruit quality and varietal character.

VINTAGE CONDITIONS

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

Fermented on skins for 10 days in small, open fermenters and gently plunged to optimise colour, flavour and tannin extraction. After pressing, the wine was matured in seasoned and new oak for 26 months.

WINE ANALYSIS

Alc/Vol: 14.5% | Acidity: 6.7 g/L | pH: 3.55

PEAK DRINKING

While suitable for current consumption, further medium-term cellaring will be rewarded. I highly recommend that this wine be decanted prior to serving.

FOOD MATCH

Boundary Row Shiraz is a great match with grilled, pan-fried or roasted meats, and full-flavoured dishes.

TASTING NOTES

COLOUR

Deep purple-red with crimson hues.

NOSE

A distinctive nose of blackberry, dark cherry and chocolate, with hints of mocha, liquorice and warm spices.

PALATE

The palate is rich, full, and fleshy, with bright, juicy flavours of mulberry, blackberry and blood plum, and smooth, complexing touches of chocolate, mocha and spice. A balanced, even mouthfeel, with a lingering, mouthwatering finish, combines savoury notes of cedar with fine-grained tannins that seem to last forever.



Steven Kurtz | Vigneron & Winemaker

AVAILABILITY

Independent bottle shops
www.kurtzfamilyvineyards.com.au