



BOUNDARY ROW

BAROSSA VALLEY

GRENACHE SHIRAZ MATARO

2016

A LIFTED NOSE OF POMEGRANATE, CHERRY AND RED-CURRENT, WITH EARTHY NOTES AND HINTS OF FENNEL, WOODY HERBS AND VIOLET. THE PALATE IS FULL AND RICH, WITH LIVELY, MOUTH-FILLING FRUIT, A BACKBONE OF FINE, DUSTY TANNINS AND A LINGERING 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	Fruit was sourced from vines varying in age from 16 to 121 years old, with some Grenache sourced from old, dry grown bush vines from Kalimna, planted in 1895. The vines receive minimal or no irrigation and are pruned for low yields to provide vine balance, maximum fruit quality and varietal characteristics.
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.
GRAPE VARIETY	Grenache 58% Shiraz 27% Mataro 15%
WINEMAKING	Shiraz and Mataro have added depth and complexity to the dry grown Grenache. Maturation for 30 months in aged French oak has further enhanced the blend of varieties, creating a full-bodied wine suited to most situations.
WINE ANALYSIS	Alc/Vol: 15.5% Acidity: 5.9 g/L pH: 3.57
PEAK DRINKING	While suitable for current consumption, this wine will continue to improve for a further 5 to 10 years with careful cellaring.
FOOD MATCH	Boundary Row GSM is a great match with grilled, pan-fried or roasted meats, game birds, rich poultry and other full-flavoured dishes.

TASTING NOTES

COLOUR	Deep plum red with crimson hues.
NOSE	Lifted fruit aromas of pomegranate, cherry and red-currant combine with complex, earthy notes, smoky oak, savoury fennel seed and woody herbs, and subtle hints of violet florals.
PALATE	Full and rich, with lively, mouth-filling flavours of cherry, red-currant and pomegranate, balanced with a touch of savoury oak and a backbone of fine, dusty tannins that draw the wine through to a lingering finish.



Steven Kurtz | Winemaker-Vigneron

AVAILABILITY

Independent bottle shops
www.kurtzfamilyvineyards.com.au