



# BOUNDARY ROW

BAROSSA VALLEY

## GRENACHE SHIRAZ MATARO

2013

COMPLEX SAVOURY AROMAS OF FENNEL SEED AND FIVE-SPICE COMBINE WITH AROMATIC FLORALS AND BLACK CHERRY. THE PALATE IS PLUSH AND JUICY, WITH MOUTHFILLING FRUIT FLAVOURS OF SWEET BERRIES, BLOOD PLUM AND POMEGRANATE.

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

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| VINEYARD SOURCE    | Sourced from low-yielding Barossa Valley vineyards, with the majority of Grenache from 87-year-old, dry grown bush vines from Kalimna. Vines were spur pruned, and bunch thinned post-veraison to reduce yields, ensure even ripening and concentrate spiciness of fruit. |
| VINTAGE CONDITIONS | Spring rains promoted healthy canopies, with cool, stormy weather at flowering, and a warm, dry summer, keeping yields low. Mild autumn nights extended the growing season, allowing for full and natural ripening.   |
| GRAPE VARIETIES    | 40% Grenache   30% Shiraz   30% Mataro  |
| WINEMAKING         | Fruit was fermented separately for 7-10 days on skins. Post malo-lactic fermentation, Shiraz and Mataro were blended with the Grenache to build complexity. Maturation for 26 months in 80% French and 20% American seasoned oak has further enhanced the blend.          |
| WINE ANALYSIS      | Alc/Vol: 15.5%   Acidity: 6.2 g/L   pH: 3.51  |
| PEAK DRINKING      | Although suitable for current consumption, this wine will continue to improve with medium-term careful cellaring.   |
| FOOD MATCH         | Boundary Row GSM is a great match with red meats, osso bucco, or game birds such as duck or quail, and has suitable complexity to complement rich, flavoursome sauces.  |

### TASTING NOTES

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| COLOUR | Deep, rich purple-red.   |
| NOSE   | Complex, savoury aromas of fennel seed and five-spice combine with aromatic florals and ripe black cherry and red-currant fruit.   |
| PALATE | A plush, juicy, full-bodied palate with mouth-filling fruit flavours of sweet berries, blood-plum and pomegranate. Fine, structural tannins balance the fruit and draw it through to a lingering finish. |

### AVAILABILITY

Independent bottle shops  
[www.kurtzfamilyvineyards.com.au](http://www.kurtzfamilyvineyards.com.au)