



SEVEN SLEEPERS

BAROSSA VALLEY

SHIRAZ

2016

SEVEN SLEEPERS SHIRAZ IS A BRIGHT, FRUIT DRIVEN WINE WITH PURE BAROSSA FLAVOURS OF PLUM, BLUEBERRY AND REDCURRANT. SWEET, MOUTHFILLING FRUIT DOMINATES, WHILE PLUSH, RIPE TANNINS GIVE THE WINE 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.

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.

WINE DETAILS

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| VINEYARDS | All fruit for Seven Sleepers Shiraz is grown or sourced from vineyards in the Barossa Valley. The vines receive minimal irrigation and are pruned for low yields to provide vine balance and maximum fruit quality and varietal characteristics. |
| VARIETY | Shiraz |
| GROWING SEASON | 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. |
| WINE ANALYSIS | Alc/Vol: 14.5% Acidity: 6.1 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 Shiraz is a great match with grilled, pan-fried, barbecued or roasted meats, pasta, pizza and other full-flavoured dishes. |

TASTING NOTES

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| COLOUR | Vibrant purple-red. |
| NOSE | A bright, fruit-driven wine with pure Barossa aromas of plum, blueberry, red currant and red liquorice. |
| PALATE | Ripe, juicy berry fruits are enhanced with subtle, balanced oak that doesn't dominate, allowing the sweet, mouthfilling fruit to show its full potential. Plush, ripe tannins lengthen the palate, giving the wine a flavoursome, lingering finish. |



Steven Kurtz | Vigneron & Winemaker

AVAILABILITY

Independent bottle shops
www.kurtzfamilyvineyards.com.au