



'SCHMICK'

BAROSSA VALLEY

SHIRAZ

2015

THE BEST BARRELS OF SHIRAZ FROM THE 2015 VINTAGE WERE SELECTED TO MAKE THE 7TH RELEASE OF SCHMICK. RICH AND CONCENTRATED, SCHMICK OFFERS LAYERS OF MATURE FRUIT, WITH A PLUSH TANNIN STRUCTURE AND BALANCED ACIDITY THAT DRAW THE PALATE THROUGH TO A LINGERING, FLAVOURSOME 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 'Schmick' range is selected from the finest barrels from the best Barossa vineyards of the vintage. These are wines we think look pretty schmick – smart, stylish and particularly good.

WINE DETAILS

VINEYARD SOURCE	2015 Schmick Shiraz was sourced from the R6 and Shed blocks on the Kurtz Family Light Pass vineyard, known for concentrated depth of flavour, fruit complexity and structure.
VINTAGE CONDITIONS	Good winter rain held promise, though spring was very dry, bringing on early flowering and fruit-set. Summer was mild, with a mid-January downpour helping to refresh the vines. A very warm February was followed by a significantly cooler March that extended ripening and allowed optimum flavour development.
GRAPE VARIETY	Shiraz
WINEMAKING	After extended fermentation on skins the wine was matured for 38 months in new French oak hogsheads, enhancing structure and complexity.
WINE ANALYSIS	Alc/Vol: 15.5% Acidity: 6.8 g/L pH: 3.52
PEAK DRINKING	While suitable for current consumption, this wine will integrate and develop further complexity, rewarding careful cellaring for 20 years or more. Decanting prior to serving is recommended.
FOOD MATCH	'Schmick' Shiraz is an ideal match with grilled, pan-fried or roasted red meats, and other full-flavoured dishes.

TASTING NOTES

COLOUR	Deep red with a dense crimson hue.
NOSE	A rich, concentrated nose with dark fruit aromas of blood plum, black cherry and cassis. Notes of black olive, nutmeg, panforte, and fine cedary oak provide multiple layers of complexity.
PALATE	Full bodied, smooth and textural, with rich, concentrated, mouth-filling flavours of black fruits, toasted nuts and coffee beans, drawn together and given focus with balanced acidity and plush, chocolatey tannins that provide structure, mouthfeel and great length of flavour.



Steven Kurtz | Winemaker-Vigneron

AVAILABILITY

Independent bottle shops
www.kurtzfamilyvineyards.com.au