



BOUNDARY ROW

BAROSSA
CABERNET SHIRAZ
2016

A CLASSIC AUSTRALIAN BLEND OF CABERNET SAUVIGNON AND SHIRAZ THAT CELEBRATES ITS BAROSSA ROOTS. DARK BERRY FRUITS, SPICE AND TOBACCO LEAF LEAD IN TO A SMOOTH, PLUSH PALATE FINISHING WITH LONG, CHOCOLATEY TANNINS.

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	Selected premium parcels of Eden Valley Cabernet Sauvignon and Light Pass Shiraz sourced and grown by Kurtz Family Vineyards. The vines received minimal or no irrigation and were pruned for low yields to provide vine balance, maximum fruit quality and varietal characteristics.
GRAPE VARIETIES	60% Cabernet Sauvignon 40% Shiraz
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	Varieties were fermented separately on skins for up to 10 days in small, open fermenters and gently hand-plunged to optimise colour, flavour and tannin extraction. After pressing, the wines were matured in seasoned French oak hogsheads for 36 months prior to blending and bottling.
WINE ANALYSIS	Alc/Vol: 14.0% Acidity: 6.2 g/L pH: 3.50
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 Cabernet Shiraz is a great match with grilled, pan-fried or roasted meats, and full-flavoured dishes.

TASTING NOTES

COLOUR	Rich, deep red.
NOSE	Dark fruit aromas of blackcurrant and blackberry are complexed with secondary characters of chocolate, liquorice, spice and tobacco leaf, layered with hints of integrated smoky oak.
PALATE	A smooth, rich palate with plush, round fruit flavours of blackcurrant, blackberry and black cherry. Textural, even and long, the wine is just starting to show complex cigar-box development. Supporting cedary oak contributes a soft yet definitive structure throughout, finishing with long, chocolatey tannins.



Steven Kurtz | Vigneron & Winemaker

AVAILABILITY

Independent bottle shops
www.kurtzfamilyvineyards.com.au