



BOUNDARY ROW

BAROSSA
CABERNET SHIRAZ
2017

AN ICONIC AUSTRALIAN BLEND OF CABERNET SAUVIGNON AND SHIRAZ THAT CELEBRATES ITS BAROSSA ROOTS. LIFTED BLACKCURRANT AND CASSIS LEAD IN TO A PLUSH, FLESHY PALATE WITH A DEFINITIVE STRUCTURAL LINE AND FINE, LONG 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

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| 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 | 70% Cabernet Sauvignon 30% Shiraz |
| VINTAGE CONDITIONS | Vine growth was slow yet healthy, after a long, wet winter. Spring and early summer were cool, and post-veraison temperatures were moderate, with short bursts of heat and well-timed rain. An Indian summer allowed consistent ripening, with cool late-March nights extending vintage. |
| 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 30 months prior to blending and bottling. |
| WINE ANALYSIS | Alc/Vol: 14.0% Acidity: 6.3 g/L pH: 3.56 |
| 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

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| COLOUR | Rich, deep red with bright magenta hues. |
| NOSE | Intense, lifted aromas of blackcurrant, cassis and black mulberry with complexing notes of warm black pepper spice, wild herbs, violet and fennel seed. |
| PALATE | Plush, fleshy, Shiraz-focused fruit, with dark berry flavours and hints of bittersweet chocolate, is backed by a definitive structural line of long Cabernet tannins. The palate is smooth, rich and even, with evident yet subtle French oak that supports without dominating. The finish leaves the mouth watering with lingering dark fruit and fine tannins. |



Steven Kurtz | Vigneron & Winemaker

AVAILABILITY

Independent bottle shops
www.kurtzfamilyvineyards.com.au