



BOUNDARY ROW

BAROSSA VALLEY

SHIRAZ

2017

BOUNDARY ROW TYPIFIES BAROSSA VALLEY SHIRAZ, WITH DISTINCTIVE BLACKBERRY, BLUEBERRY AND CHOCOLATE AROMAS. A SMOOTH, TEXTURAL PALATE OF PLUMS AND RED BERRIES FINISHES WITH FINE TANNINS AND LINGERING FLAVOURS.

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	Boundary Row Shiraz was sourced entirely from the Kurtz Family Vineyard in the Light Pass subregion of the Barossa Valley. The vines received minimal or no irrigation and were pruned for low yields to provide vine balance and maximise fruit quality and varietal character.
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	Fermented 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 wine was matured in seasoned and new oak for 31 months.
WINE ANALYSIS	Alc/Vol: 15.0% Acidity: 6.6 g/L pH: 3.57
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 Shiraz is a great match with grilled, pan-fried or roasted meats, and full-flavoured dishes.

TASTING NOTES

COLOUR	Rich, deep purple.
NOSE	A distinctive nose of blackberry, blueberry and black cherry, with hints of liquorice and fine dark chocolate.
PALATE	The palate is rich, full, and fleshy, with bright, juicy flavours of plum, mulberry and blackberry, and complexing hints of mocha and spice. A smooth, textural, balanced mouthfeel, with a lingering, mouthwatering finish, combines savoury notes of cedar with fine-grained tannins that seem to last forever.



Steven Kurtz | Vigneron & Winemaker

AVAILABILITY

Independent bottle shops
www.kurtzfamilyvineyards.com.au