



BOUNDARY ROW

BAROSSA VALLEY

GRENACHE SHIRAZ MATARO

2018

A LIFTED NOSE OF POMEGRANATE, CHERRY AND RED-CURRENT, COMPLEXED WITH EARTHY, SPICY NOTES, WOODY HERBS AND HINTS OF VIOLET. THE PALATE IS FULL, RICH AND WELL-BALANCED, WITH JUICY FRUIT, SUBTLE FRENCH OAK AND VELVETY 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	Fruit was sourced from vines varying in age from 18 to 123 years old, with some Grenache sourced from old, dry grown bush vines from Kalimna, planted in 1895. The vines receive minimal or no irrigation and are pruned for low yields to provide vine balance, maximum fruit quality and varietal characteristics.
VINTAGE CONDITIONS	The 2018 growing season began with above average rainfall, leading in to a dry, slightly warmer than average spring and summer. Early flavour development allowed picking at optimum ripeness without excessive sugar, with wines showing bright, varietal aromas and balanced acidity.
GRAPE VARIETY	Grenache 50% Shiraz 31% Mataro 19%
WINEMAKING	Shiraz and Mataro have added depth and complexity to the dry grown Grenache. Maturation for 30 months in aged French oak has further enhanced the blend of varieties, creating a full-bodied wine suited to most situations.
WINE ANALYSIS	Alc/Vol: 15.0% Acidity: 6.0 g/L pH: 3.58
PEAK DRINKING	While suitable for current consumption, this wine will continue to improve for a further 5 to 10 years with careful cellaring.
FOOD MATCH	Boundary Row GSM is a great match with grilled, pan-fried or roasted meats, game birds, rich poultry and other full-flavoured dishes.

TASTING NOTES

COLOUR	Bright ruby red with dark crimson hues.
NOSE	Lifted fruit aromas of pomegranate, cherry and red-currant combine with complex, earthy notes, smoky oak, savoury star anise, five-spice and woody herbs, and subtle hints of violet florals.
PALATE	A full, rich, well-balanced palate, with juicy red and black fruit flavours complexed with earthy, savoury notes and subtle French oak. A backbone of plush, velvety tannins draws the wine through to a lingering finish.

Steven Kurtz | Winemaker-Vigneron

AVAILABILITY

Independent bottle shops
www.kurtzfamilyvineyards.com.au