



SEVEN SLEEPERS

BAROSSA
'THE BLEND'
2018

SEVEN SLEEPERS 'THE BLEND' IS A FRUIT DRIVEN WINE DOMINATED BY THE RICH, DARK FRUIT OF CABERNET SAUVIGNON ON THE NOSE. LAYERS OF CHOCOLATE FROM SHIRAZ AND THE SWEETNESS OF PETIT VERDOT ARE EVIDENT ON THE PALATE.

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.

Seven Sleepers, or Siebenschlaffer, is named after an old Barossa German farmers' lore, being that the weather that occurs on 27 June is likely to be prevalent for the next 7 weeks. The first wine destined for the Seven Sleepers range was a blend of 7 grape varieties from the 2004 vintage, thus cementing the name.

WINE DETAILS

VINEYARDS	Fruit for Seven Sleepers 'The Blend' 2018 was sourced from the Kurtz Family Vineyard at Light Pass in the Barossa Valley and a small vineyard at Sawpit Gully Road in Eden Valley. The vines received minimal irrigation and were pruned for low yields to provide vine balance, optimum fruit quality, and intense varietal character.
VARIETY	Cabernet Sauvignon 52% Shiraz 31% Petit Verdot 17%
GROWING SEASON	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.
WINE ANALYSIS	Alc/Vol: 14.0% Acidity: 6.0 g/L pH: 3.58
PEAK DRINKING	The rich combination of sweet, mouthfilling flavours is ideally suited to current consumption, however the wine will also reward careful short-term cellaring.
FOOD MATCH	Seven Sleepers 'The Blend' is a non-traditional red blend that offers the chance to match full-flavoured and spicy foods with fine Barossa red wine.

TASTING NOTES

COLOUR	Deep crimson-red.
NOSE	A bright, fruit driven nose is dominated by blackcurrant, redcurrant, dark plum and cherry aromas, with notes of integrated savoury oak, chocolate, fruit cake, soft violet florals and wild herbs.
PALATE	A soft, juicy palate with dark plummy fruit-sweetness and a touch of savoury oak offering great drinkability. Smooth and chocolatey, the palate is supported by a backbone of fine Cabernet tannins, giving the wine a satisfying mouthfeel and a delicious, lingering finish.



Steven Kurtz | Vigneron & Winemaker

AVAILABILITY

Independent bottle shops
www.kurtzfamilyvineyards.com.au