KURTZ FAMILY *Vineyards*

Charlie's

CENTENARIAN GRENACHE

BAROSSA VALLEY

2019

THIS IS A SHIRAZ DRINKER'S GRENACHE, MADE IN A BOLD STYLE WHILE STILL ALLOWING FULL FRUIT EXPRESSION. IT'S A WINE THAT SPEAKS OF ITS ROOTS – AROMATIC, RICH AND TEXTURAL, WITH RED AND BLACK FRUITS, EXOTIC SPICE AND COMPLEX EARTHINESS, BACKED BY SUBTLE YET SUPPORTIVE FRENCH OAK.

Charlie Braunack is a true Barossa legend. He lovingly tends a very special block of majestic old Grenache bush vines first planted in 1895 by Oscar Schulz and currently owned by Brian and Marie Mibus. The original block was 3 acres in size, but only 1.5 acres survived the controversial Vine Pull Scheme of the 1980s.

The vineyard is planted in the deep sands of the Kalimna sub-region of the Barossa Valley. With wide 10ft x 10ft spacings and no irrigation, it yields complex, concentrated fruit. Kurtz Family Vineyards has sourced Grenache from the vineyard since 2004, traditionally blending it in to our Boundary Row GSM. Recognising the consistently exceptional quality of this fruit, from 2019 we decided to release a standalone wine from a portion of the crop, in Charlie's honour.

The Barossa Old Vine Charter recognises and celebrates the intrinsic merit of old vines, classifying wines made from vines greater than 100 years as Centenarian. This is a limited release wine, with only 90 dozen produced from the 2019 vintage.

WINE DETAILS

VINEYARD SOURCE	Sourced entirely from Brian and Marie Mibus "Charlie's Block" centenarian bush vines, dry grown in the deep sands of Kalimna, Barossa Valley.
VINTAGE	After a very dry winter and spring, late-spring frosts, wind and hail disrupted budburst and flowering, significantly affecting yields. Summer was hot and very dry. The low yields resulted in great colour, intense flavours and firm tannin structures.
WINEMAKING	Fermented in a small, open fermenter and hand-plunged to optimise colour, flavour and tannin extraction. Post-ferment, the wine was left on skins for 10 days to further enhance palate length and structure. After pressing, the wine was matured in seasoned French oak for 28 months.
ANALYSIS	Alc/Vol: 14.5% | Acidity: 6.2 g/L | pH: 3.57
PEAK DRINKING	May be enjoyed on release or will gain increased complexity with careful medium to long term cellaring.
FOOD MATCH	Charlie's Grenache is a delicious match with barbecued lamb, Peking duck, quail, roasted red meats, robust vegetable dishes, and pasta with rich, flavoursome sauces.

TASTING NOTES

COLOUR	Deep cherry red with highlights of purple.
NOSE	Aromatic fruit notes of raspberry, wild strawberry, black cherry and pomegranate are gently supported by a background of French oak, with an exotic spicy lift reminiscent of Szechuan pepper and star anise, hints of dried orange, and earthy black tea.
PALATE	A bold, rich, full-flavoured palate with a fabulous balance of fruit, acidity and tannins. Supple and textured, with plush, mouthwatering, red and black fruit that reveals more flavour with every sip. Earthy, savoury notes, exotic spices and black tea astringency add complexity and interest. Fine, long, supple tannins keep the flavours lingering.

Steven Kurtz | Winemaker-Vigneron

AVAILABILITY

Independent bottle shops

www.kurtzfamilyvineyards.com.au