



KURTZ FAMILY *Vineyards*



Uncle Tony's MATARO

BAROSSA VALLEY
2018

A CELEBRATION OF ONE OF THE BAROSSA'S FINEST VARIETIES, UNCLE TONY'S MATARO IS A RICH, DENSE AND FLESHY WINE WITH AROMAS OF SWEET PIQUANT SPICES AND DARK FRUITS, COMPLEXED WITH NOTES LIQUORICE, TAR AND BLACK OLIVE. THE FINISH IS LONG AND JUICY WITH CHEWY, CHOCOLATEY TANNINS.

The stately old Mataro vines on Uncle Tony's vineyard were planted by my grandpa, Otto Kurtz, in the mid 1950s. When planted, they went by the Spanish name Monastrell but later came to be known as Mataro.

My uncle, Tony Kurtz, managed the vineyard from the early 1980s, with the fruit traditionally blended into our Boundary Row GSM. From 2015, I started working with Tony on a straight varietal Mataro, reducing bud numbers, shoot thinning and bunch thinning to achieve optimum vine balance and quality. In 2018 we knew we had the formula right.

The 2018 Mataro was bottled but not labelled, to be matured for 2 years or more before release. Unfortunately, Tony passed away in May 2019 and never saw the finished wine. As Tony was fond of saying... *shit happens*. We still source Tony's Mataro today, with the vineyard ownership now in the capable hands of my cousin, Neil Hahn.

This wine is a tribute to my Uncle Tony. The label bears his likeness, with his characteristic felt hat, bushy moustache and broad smile, along with an old grindstone that belonged to my great grandfather Ben, that still has pride of place at the vineyard today.

WINE DETAILS

VINEYARD SOURCE	Sourced entirely from old vines planted in the mid 1950s at Uncle Tony's Mataro vineyard, Light Pass, Barossa Valley.	COLOUR	Inky bright purple and deep magenta hues.
VINTAGE	The growing season began with above average rainfall that filled soil profiles, however spring and summer were dry, with temperatures slightly above average. Early lignification and flavour development allowed for picking at optimum flavour ripeness, without excessive sugar. Harvest was relatively early, with reds showing excellent varietal expression, plush palates and fine tannin structure.	NOSE	The first thing that hits the nose is a rush of sweet, piquant spices – peppercorn, cardamom and star anise – followed closely by dark fruit aromas of dried plum, black cherry, kirsch and pomegranate with notes of liquorice, minerally tar and black olive.
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.	PALATE	A rich, dense, fleshy palate of dark purple fruits with a firm yet fine backbone of structural tannins. A wonderful balance of savoury, spicy, earthy and fruity flavours with subtle oak and a spine of acidity playing supporting roles. The finish is long and juicy, with chewy, chocolatey tannins that lengthen but don't overpower.
ANALYSIS	Alc/Vol: 14.5% Acidity: 6.0 g/L pH: 3.58		
PEAK DRINKING	May be enjoyed on release or will gain increased complexity with careful medium to long term cellaring.		
FOOD MATCH	Uncle Tony's Mataro is a delicious match with well-spiced, smoked, and charred foods like lamb kofta, cassoulet, paella, Argentinian T-bone, five-spice duck, sticky barbecued pork ribs or chargrilled vegetables.		


Steven Kurtz | Winemaker-Vigneron

AVAILABILITY

Independent bottle shops
www.kurtzfamilievineyards.com.au