



Unwooded Grenache

BAROSSA VALLEY

2021

A BRIGHT, LIVELY, UNOAKED GRENACHE BURSTING WITH VIBRANT AROMAS OF RED SUMMER FRUITS, SUBTLE FLORALS AND HINTS OF GENTLE SPICE. MEDIUM BODIED, THE PALATE IS A FLAVOUR BOMB OF JUICY FRUITS, FINISHING WITH SOFT, SUPPLE TANNINS. DRINK YOUNG WHILE IT'S MOUTH-WATERING AND DELICIOUS!

On a hot summer day in early 2021, we sat down to a lazy Sunday lunch and dreamed about a bright, fresh summer red that we could enjoy lightly chilled to while away the afternoon. And so, during the following vintage, the Kurtz Family Vineyards Unwooded Grenache was born.

We picked a portion of the Boundary Row Grenache from our Light Pass vineyard early, when the fruit was just-ripe and bursting with vibrant red fruit characters. In the winery, the fruit was gently fermented on skins just long enough to extract the delicious Grenache flavours yet keeping the tannins soft and plush.

After pressing, the wine was held in stainless steel to retain the bright fruit flavours, and bottled and released while young to capture the freshness and vibrancy of early harvest Grenache.

We recommend serving our Unwooded Grenache slightly chilled alongside light, tasty foods.

WINE DETAILS

VINEYARD SOURCE	Sourced from the Boundary Row Grenache at the Kurtz Family Vineyard, Light Pass, Barossa Valley.
VINTAGE	Good winter rain kicked the season off well, with favourable conditions at flowering allowing for good fruit set and development. After a warm November, summer was relatively mild. Cool, dewy mornings and low maximums in January provided ideal ripening conditions, with a dry Indian summer allowing grapes to ripen well into April.
WINEMAKING	Fermented in a small, open fermenter and gently hand-plunged to optimise colour and flavour without excessive tannin extraction. Held in stainless steel and bottled early to retain the fresh fruit flavours.
ANALYSIS	Alc/Vol: 14.0% Acidity: 6.5 g/L pH: 3.51
PEAK DRINKING	Enjoy in its youth while fresh and vibrant. Best served lightly chilled.
FOOD MATCH	Kurtz Family Vineyards Unwooded Grenache is ideal to enjoy over a lazy summer lunch. It pairs perfectly with light tasty meats like tuna steaks, pork, turkey and cured meats, hearty salads, and vegetables including grilled mushrooms or roast beetroot.

TASTING NOTES

COLOUR	Vibrant crimson and cherry red hues.
NOSE	A bright, lively, aromatic nose bursting with red summer fruit flavours of raspberry, cherry, cranberry and red currant with subtle florals and hints of gentle spice.
PALATE	A medium-bodied, full-fruited flavour bomb that's round and fleshy, with a juicy mid palate and soft, supple tannins. Red fruits carry through from the nose, with a touch of savoury spice to add interest and depth. Mouth-watering and delicious!

Steven Kurtz | Winemaker-Vigneron

AVAILABILITY

Independent bottle shops
www.kurtzfamilyvineyards.com.au