



# BOUNDARY ROW

BAROSSA

CABERNET SHIRAZ

2019

AN ICONIC AUSTRALIAN BLEND OF CABERNET SAUVIGNON AND SHIRAZ THAT CELEBRATES ITS BAROSSA ROOTS. LIFTED BLACKCURRANT AND CASSIS LEAD IN TO A PLUSH, RICH PALATE WITH A DEFINITIVE STRUCTURAL LINE AND FINE, LONG 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	Selected premium parcels of Eden Valley Cabernet Sauvignon and Light Pass Shiraz sourced and grown by Kurtz Family Vineyards. The vines received minimal or no irrigation and were pruned for low yields to provide vine balance, maximum fruit quality and varietal characteristics.
GRAPE VARIETIES	60% Cabernet Sauvignon   40% Shiraz
VINTAGE CONDITIONS	After a dry winter and spring, late-spring frosts, wind and hail disrupted budburst and flowering, affecting yields. Summer was hot and dry, with considered irrigation required to see the vines through to harvest. Low yields made for excellent colour, flavour and tannin structures.
WINEMAKING	Varieties were fermented separately on skins for up to 10 days in small, open fermenters and gently hand-plunged to optimise colour, flavour and tannin extraction. After pressing, the wines were matured in seasoned French oak hogsheads for 30 months prior to blending and bottling.
WINE ANALYSIS	Alc/Vol: 14.5%   Acidity: 7.2 g/L   pH: 3.49
PEAK DRINKING	While suitable for current consumption, further medium-term cellaring will be rewarded. I highly recommend that this wine be decanted prior to serving.
FOOD MATCH	Boundary Row Cabernet Shiraz is a great match with grilled, pan-fried or roasted meats, and full-flavoured dishes.

## TASTING NOTES

COLOUR	Rich, deep red with purple-magenta hues.
NOSE	Intense, lifted aromas of blackcurrant, cassis and dark plum, with complexing notes of black spice, earthy wild herbs, violet and sweet anise.
PALATE	Plush, rich fruit, with tarry, dark berry flavours and hints of bittersweet chocolate and tobacco leaf, is backed by a definitive structural line of long, fine tannins. The palate is smooth and even, with evident yet subtle French oak that supports without dominating. The finish leaves the mouth watering with lingering dark fruit.

Steven Kurtz | Vigneron & Winemaker

## AVAILABILITY

Independent bottle shops  
[www.kurtzfamilyvineyards.com.au](http://www.kurtzfamilyvineyards.com.au)