



# 'SCHMICK'

BAROSSA VALLEY

SHIRAZ

2018

THE BEST BARRELS OF BASKET-PRESSED SHIRAZ FROM THE 2018 VINTAGE WERE SELECTED TO MAKE THE 10<sup>TH</sup> RELEASE OF SCHMICK. RICH AND CONCENTRATED, SCHMICK OFFERS LAYERS OF MATURE FRUIT, WITH A VELVETY TANNIN STRUCTURE AND BALANCED ACIDITY THAT DRAW THE PALATE THROUGH TO A LINGERING, FLAVOURSOME FINISH.

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 'Schmick' range is selected from the finest barrels from the best Barossa vineyards of the vintage. These are wines we think look pretty schmick – smart, stylish and particularly good.

## WINE DETAILS

VINEYARD SOURCE	2018 Schmick Shiraz was sourced from the Old R6 and Shed blocks on the Kurtz Family Light Pass vineyard, known for concentrated depth of flavour, fruit complexity and structure.
VINTAGE CONDITIONS	The growing season began with good rainfall that filled soil profiles. Spring and summer were dry, with temperatures slightly above average. Early lignification and flavour development allowed for picking at optimum ripeness. Harvest was relatively early, with fruit showing excellent colour and varietal expression, and ripe, structural tannins.
GRAPE VARIETY	Shiraz
WINEMAKING	After extended fermentation on skins, the Old R6 and Shed blocks were separated into free-run and basket-press cuts. Showing exceptional concentration and structure, only the pressings were selected for Schmick. The wine was matured for 36 months in new French oak hogsheads, further enhancing mouthfeel and complexity.
WINE ANALYSIS	Alc/Vol: 15.0%   Acidity: 6.1 g/L   pH: 3.57
PEAK DRINKING	While suitable for current consumption, this wine will integrate and develop further complexity, rewarding careful cellaring for 20 years or more. Decanting prior to serving is recommended.
FOOD MATCH	Schmick Shiraz is an ideal match with grilled, pan-fried or roasted red meats, and other full-flavoured dishes.

## TASTING NOTES

COLOUR	Deep purple with dark magenta-red hues.
NOSE	A rich, concentrated nose with ripe, dark fruit aromas of blackcurrant, blackberry, black cherry and bloodplum. Notes of dark chocolate, espresso, liquorice, woody herbs, and fine cedary oak provide multiple layers of complexity.
PALATE	Full bodied and textural, with intense, concentrated, flavours of ripe black fruits, with hints of dark chocolate, toasted nuts, coffee beans and earthy black truffles. The palate is drawn together and given focus with lightly-charred oak, balanced acidity, and firm yet fine-grained tannins that provide structure, velvety mouthfeel and exceptional length of flavour.

**Steven Kurtz | Winemaker-Vigneron**

## AVAILABILITY

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