



# BOUNDARY ROW

BAROSSA VALLEY

SHIRAZ

2021

BOUNDARY ROW SHIRAZ REFLECTS ITS BAROSSA ROOTS, WITH DISTINCTIVE BLACKBERRY, BLUEBERRY AND DARK CHOCOLATE AROMAS. A SMOOTH, RICH, TEXTURAL PALATE FINISHES WITH CHOCOLATEY TANNINS AND LINGERING FRUIT FLAVOURS.

The Kurtz family are sixth 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 fifth 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	Boundary Row Shiraz was sourced entirely from the Kurtz Family Vineyard in the Light Pass subregion of the Barossa Valley. The vines received minimal or no irrigation and were pruned for low yields to provide vine balance and maximise fruit quality and varietal character.
VINTAGE CONDITIONS	Relatively good rainfall in Autumn, and again towards the end of Spring, soil moisture was generally at good levels going into Summer. This, along with reasonably cool summer temperatures, meant the vines were healthy; a good number of bunches set, and berry size remained at optimum levels for high quality wine grape production.
WINEMAKING	Fermented 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 wine was matured in seasoned and new oak for 24 months.
WINE ANALYSIS	Alc/Vol: 14.5%   Acidity: 6.3 g/L   pH: 3.54
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 Shiraz is a great match with grilled, pan-fried or roasted meats, and other full-flavoured dishes.

## TASTING NOTES

COLOUR	Deep purple-red.
NOSE	A distinctive regional nose of blackberry, blueberry, red plums and dark chocolate, with complex savoury notes of black olive, fresh coffee and warm spices layered with fine oak aromatics.
PALATE	The palate is rich and generous, with juicy dark-berry and plum flavours, complex earthy notes, mocha and spice. A smooth, textural mouthfeel is pulled together with a structural backbone that lengthens the palate with lingering fruit flavours, chocolatey tannins and notes of cedary oak.



Steven Kurtz | Vigneron & Winemaker

## AVAILABILITY

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