



# Uncle Tony's

## MATARO

BAROSSA VALLEY

2019

A CELEBRATION OF ONE OF THE BAROSSA'S FINEST VARIETIES, UNCLE TONY'S MATARO IS A RICH, DENSE AND FLESHY WINE WITH AROMAS OF PIQUANT SPICES AND DARK FRUITS, COMPLEXED WITH NOTES OF LIQUORICE, TAR AND DARK ROSE FLORALS. 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 first Uncle Tony's Mataro, from the 2018 vintage, 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.
VINTAGE	Rainfall was well below average through the growing season. Frost, cold nights and winds early in flowering were followed by hot weather in late November and December. The extremes led to poor fruit set and small berries, giving rise to intense colour and flavour. A cooler late summer allowed for long, even ripening and good flavour development.
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.
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.


### TASTING NOTES

COLOUR	Deep garnet.
NOSE	The first thing that hits the nose is a rush of piquant spices – peppercorn, cardamom and star anise – followed closely by dark fruit aromas of black cherry, blackberry and bloodplum, with notes of liquorice and mineral tar, subtle fennel leaf, and dark rose florals.
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.



Steven Kurtz | Winemaker-Vigneron

### AVAILABILITY

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