KURTZ FAMILY *Vineyards*

Light Pass *Grenache*

BAROSSA VALLEY

2024

RELEASED YOUNG AND WITHOUT MATURATION IN OAK, THIS IS A VIBRANT, FRUITY WINE WITH AROMAS OF FAIRY FLOSS, RASPBERRY AND RIPE RED PLUMS, WITH HINTS OF HONEYSUCKLE, ROSE PETAL AND GINGER SPICE. IDEALLY SUITED TO CURRENT DRINKING.

On a hot summer day, 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 Light Pass 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, then bottled and released while young to capture the freshness and vibrancy of early harvest Grenache.

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

WINE DETAILS

VINEYARD SOURCE	Sourced from the Boundary Row Grenache planted in 1961 at the Kurtz Family Vineyard, Light Pass, Barossa Valley.
VINTAGE	The growing season began with a dry spring and below average rainfall. A cooler Summer with slightly below average temperatures and some rain the vines developed large canopies, with an early Veraison and harvest to follow. Reds show rich, juicy flavours and bright colours, with generous colour and flavour profiles.
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: 12.5% | Acidity: 6.5 g/L | pH: 3.53
PEAK DRINKING	Enjoy in its youth while fresh and vibrant. Best served lightly chilled.
FOOD MATCH	Kurtz Family Vineyards Light Pass Grenache is ideal to enjoy over a lazy summer lunch. It pairs perfectly with light tasty meats like salmon, tuna, pork, turkey, duck and cured meats. Great with hearty salads, and vegetables including grilled mushrooms or roast beetroot, and lightly spiced Asian and Mediterranean dishes.

TASTING NOTES

COLOUR	Bright cerise, raspberry-red in colour.
NOSE	A vibrant, lively, aromatic nose bursting with red summer fruit flavours of fairy floss, strawberry, raspberry, plum and cherry, with subtle notes of ruby grapefruit, honeysuckle and rose-petal florals, and hints of ginger spice.
PALATE	A light bodied, full-fruited flavour bomb that's round and fleshy, with a juicy mid palate and soft, supple tannins. Plush berry fruits carry through from the nose, with a touch of spice to add interest and depth. Balanced acidity gives a crisp finish, with lingering soft fruit flavours. Mouth-watering and delicious!

Steven Kurtz | Winemaker-Vigneron

AVAILABILITY

Independent bottle shops.
www.kurtzfamilyvineyards.com.au