



RED

by CAROLINE DUNN

BLACK SHIRAZ
BAROSSA VALLEY

2019



A RICH, EVOCATIVE EXPRESSION OF ITS BAROSSA ROOTS, THIS POWERFUL YET GRACEFUL WINE IS GENEROUS AND CONCENTRATED, WITH PLUMP, BLACK BRAMBLY FRUITS, DARK CHOCOLATE AND BLACK SPICE ON THE NOSE, AND A SUPPLE, TEXTURAL PALATE WITH WARM, STONY, MINERAL NOTES AND LONG, STRUCTURAL TANNINS.

A single vineyard wine from the Kurtz Vineyard located in the Light Pass sub-region of the upper central Barossa Valley. Shiraz from this area is known for making bright, plush, elegant wines with purity of fruit and fine tannin structures. Concentrated berry flavours are lifted with a touch of spice contributed by the cooling effects of afternoon gully winds flowing down from the adjacent Eastern slopes.

A fresh, uncomplicated approach to winemaking allows the fruit to speak for itself. This uniquely Australian red with its distinctive, evocative style, is an outstanding example of a traditional Barossa variety with a graceful, modern twist.

WINE DETAILS

VINEYARD SOURCE	Kurtz Vineyard, Light Pass, Barossa Valley
GRAPE VARIETY	Shiraz
VINTAGE	After a very dry winter and spring, late-spring frosts, wind and hail disrupted budburst and flowering, significantly affecting yields. Summer was hot and very dry, with considered irrigation required to see the vines through to harvest. The low yields resulted in great colour, intense flavours and good tannin structures.
WINEMAKING	Gentle handling during fermentation on skins in small, traditional open fermenters, has allowed for optimum extraction of flavour and fine, balanced, structural tannins. The wine was matured in fine, spicy French oak for 18 months to promote a plush, silky texture, while enriching the flavour with subtle, heightened complexity.
WINE ANALYSIS	Alc/Vol: 14.5% Acidity: 6.2 g/L pH: 3.55
PEAK DRINKING	On release, this bright, modern wine features generous fruit and a smooth, textural palate with a fine tannin line throughout. Drinking at its peak within 3 to 5 years, it will age well for a decade or more.
FOOD MATCH	Miso-roasted eggplant with sesame green beans, juicy barbecued lamb cutlets with beetroot relish, or chargrilled beef fillet with crispy leeks.

TASTING NOTES

COLOUR	Vibrant, deep purple-black.
NOSE	Plump, black brambly fruits, dark chocolate and black spice on the nose are delightfully evocative of the variety and its earthy Barossa roots.
PALATE	Powerful yet graceful, this generous, concentrated wine has a supple, textural palate with warm, stony, mineral notes and long, structural tannins.

Caroline Dunn
Winemaker