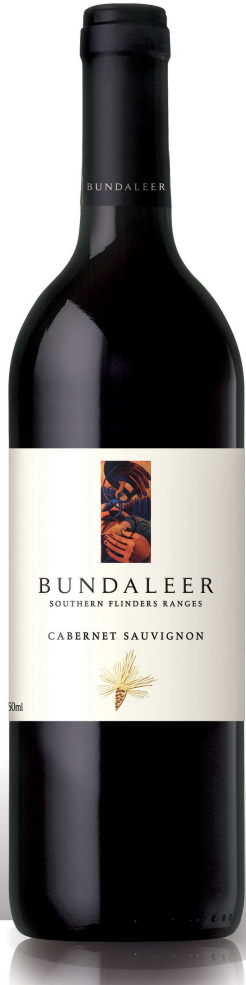




BUNDALEER

SOUTHERN FLINDERS RANGES

2004 CABERNET SAUVIGNON



For all of us at Bundaleer, creating wine isn't just a business, its something we love to do! Our red wines are made exclusively from grapes grown at our family-owned and operated Bundaleer Vineyard, planted in 1998 in a former orchard area in the Southern Flinders Ranges region in South Australia.

The fruit for this single vineyard Cabernet Sauvignon was harvested in early April when the flavour profile of the fruit was at its peak. The nose exhibits aromas of cloves, chocolate, mulberries and aniseed with some mint. The palate is fresh and dominated by sweet fruit which seamlessly integrates with the natural grape tannins. We matured the wine in predominantly French oak for 18 months to enhance these plush, velvety grape tannins which linger on the after palate. Given time, this wine will mature gracefully for up to eight years as the tannins soften and develop in harmony with the fruit characters.

Varieties: 100% Cabernet Sauvignon
Region: 100% Southern Flinders Ranges
Technical: Alcohol: 14.3% pH: 3.28 TA 7.0 g/l
Winemaker: Angela Meaney
Food Match: Roast meats and dishes with stronger sauces



Winestate Magazine July/August 2007

Vivid red colour with a clean, spiry nose. Spicy oak palate still young and firm, with good fruit sweetness and balancing oak, but keep it in the cellar for a while.

SILVER Medal, Class 45, 2007 Adelaide Wine Show

SILVER Medal, 2007 Winewise Small Vignerons Awards

BRONZE Medal, 2007 Boutique Wine Awards

BRONZE Medal, 2007 Australian Small Winemakers Show

COMMENDED, 2007 Wine Style Asia Awards