



# BUNDALEER

SOUTHERN FLINDERS RANGES

## 2006 CABERNET SAUVIGNON

For all of us at Bundaleer, creating wine isn't just a business, it's 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 mid March when the flavour profile of the fruit was at its peak.

The nose exhibits aromas of violets, chocolate, mulberries and aniseed with some mint. The palate is fresh and dominated by sweet fruit which seamlessly integrates with the natural grape tannins. Low cropping levels have intensified the flavours. 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, South Australia  
Vineyard: Single vineyard/own rootstock  
Harvested: April 19th, 2006 at 14.8°Baume – 1.5 tonne/acre  
Technical: Alcohol: 14.7% pH: 3.48 TA 6.4 g/l  
Winemaker: Angela Meaney  
Food Match: Game and meat dishes with stronger sauces



**JAMES HALLIDAY 2010 AUSTRALIAN WINE COMPANION**

Attractive cedary notes are starting to develop in a supple medium-bodied wine; the flavours are primarily built around blackcurrant and a touch of chocolate, supported by fine tannins – and cedar.

**90 points (Highly Recommended)**

Drink: now to 2016

**SEAL OF APPROVAL**, 2009 Hong Kong International Wine Challenge

With wild herbs and root liquorice on the nose, this spicy, black cherry- and violet-scented wine is designed to be drunk with rare steaks and spicy marinades. Open it an hour ahead of drinking and allow the full array of flavours to emerge in the glass. **Matthew Jukes, UK wine writer, 2008**