

2006 SHIRAZ

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 Shiraz was harvested in mid March. Despite the drought conditions in 2005 the crop levels were average and the warm days combined with cooler nights allowed the fruit to ripen perfectly without stressing.

The vines produced a deeply coloured, rich Shiraz with delightful berry fruit flavours dominant. We matured the resultant wine in a mix of American and French oak for approximately 18 months. The 2006 Shiraz has a spicy, peppery nose with fresh ripe flavours of dark cherry, liquorice and blackcurrant. The palate is medium bodied and the integration of fruit, soft tannins & oak shows through to the last mouthful. Bottled under screw cap, the wine is delicious now and will also benefit from cellaring for up to five years.

Varieties: 100% Shiraz
Region: 100% Southern Flinders Ranges, South Australia
Vineyard: Single vineyard/own rootstock
Harvested: March 12th, 2006 at 14.0°Baume – 4 tonne/acre
Technical: Alcohol: 14.3% pH: 3.47 TA 6.8 g/l
Winemaker: Angela Meaney
Food Match: Pasta, lamb shanks & roast meats.



JAMES HALLIDAY 2010 AUSTRALIAN WINE COMPANION

A light to medium-bodied palate that reflects the good vintage and has developed nicely, with spicy/savoury overtones to the mix of liquorice and blackberry fruit; good length.

90 points (Highly Recommended)

Drink: now to 2015

BRONZE MEDAL, 2009 Hong Kong International Wine Challenge