



# BUNDALEER

SOUTHERN FLINDERS RANGES

## 2007 CLARE VALLEY RIESLING



For all of us at Bundaleer, creating wine isn't just a business, its something we love to do! In 2007 we sourced some premium Riesling grapes from the Clare Valley to see what they could do. Try it for yourself but we think the resulting wine is a fantastic example of what premium Riesling should be.

We made the wine using only the free run juice and cool fermented in stainless steel vats until almost dry. The nose exhibits fragrant tropical fruit and lime aromas with passionfruit, citrus and floral flavours on the palate which are typical of Riesling from Clare Valley. It is light and crisp with a lingering finish which would be suitable to drink now but will cellar well under the screwcap seal.

Varieties: 100% Riesling  
Region: 100% Clare Valley, South Australia  
Vineyard: Fruit sourced from 3 premium vineyards in the Clare Valley and blended  
Harvest: From 15<sup>th</sup> to 28<sup>th</sup> February, 2008 at 12.0 to 12.7° Baume  
Technical: Alcohol: 12.5% pH: 2.96 TA 7.5 g/l  
Residual Sugar: 4 g/l  
Winemaker: Angela Meaney  
Food Match: Seafood, asian spiced food or Mediterranean cuisine



**James Halliday Wine Companion 2009**

**Winestate Magazine July/August 2008**

**BRONZE Medal, Class 40 Cowra Wine Show 2008**

[www.bundaleerwines.com.au](http://www.bundaleerwines.com.au)