



BUNDALEER

SOUTHERN FLINDERS RANGES

2008 CLARE VALLEY RIESLING

For all of us at Bundaleer, creating wine isn't just a business, its something we love to do! In 2008 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 grapefruit, lime and lemon 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 25th February to 13th March, 2008 at 12.0 to 12.7°
Baume
Technical: Alcohol: 12.5% pH: 2.94 TA 7.5 g/l
Residual Sugar: 3 g/l
Winemaker: Angela Meaney
Food Match: Seafood, Asian spiced food or Mediterranean cuisine



JAMES HALLIDAY 2010 AUSTRALIAN WINE COMPANION

Lemon, lemon rind & blossom aromas lead into a juicy, citrus-tinged palate, which has good balance & length. Value. **91 points (Highly Recommended)** Drink: now to 2014

BRONZE Medal, Class 1

2008 Clare Wine Show

SEAL OF APPROVAL

2009 Hong Kong International Wine Challenge