

2008 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.

Harvested during the record March heatwave, our single vineyard Cabernet avoided any over ripe characters and showcases the typical regional Cabernet flavours.

Dense purple in colour, the nose exhibits aromas of violets, chocolate and mulberry fruit. The palate is mouth filling and dominated by concentrated sweet fruit which is well balanced by the natural grape and the oak tannins. We matured the wine in predominantly French oak for 18 months to enhance these tannins and to support the fleshy fruit, which lingers 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. Decant before serving.

Varieties: 100% Cabernet Sauvignon
Region: 100% Southern Flinders Ranges, South Australia
Vineyard: Single vineyard/own rootstock
Harvested: March 25th, 2008 at 15.0°Baume – 1.9 tonne/acre
Technical: Alcohol: 14.9% pH: 3.49 TA 7.0 g/l
Winemaker: Angela Meaney
Food Match: Meat dishes with stronger sauces or a cheese platter



Picked mid-2008 heatwave, the fruit, however remains pristine and lively, with classic blackberry, cream and chocolate notes and a faint mint waft in the distance – all held together with a fine, dry palate. Terrific value.

Tony Love, Taste, Adelaide Advertiser, April 2010