

## 2008 SHIRAZ

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 Shiraz was harvested on 24<sup>th</sup> February – the earliest our fruit has ever been ripe. After selling our fruit in 2007 we were keen to produce a top drop again. Crop levels were average and the warm days combined with cooler nights allowed the fruit to ripen perfectly with great flavours.

The vines produced a vibrant coloured, rich Shiraz with delicious berry fruit flavours dominant. We matured the resultant wine in a mix of American and French oak for approximately 18 months. The 2008 Shiraz has a spicy, peppery nose with subtle oak and fresh juicy flavours of dark cherry, plums and mulberry. 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, especially after decanting, or will also benefit from cellaring for up to six years.

Varieties: 100% Shiraz  
Region: 100% Southern Flinders Ranges, South Australia  
Vineyard: Single vineyard/own rootstock  
Harvested: February 24<sup>th</sup>, 2008 at 14.0°Baume – 3.5 tonne/acre  
Technical: Alcohol: 13.9% pH: 3.47 TA 7.05 g/l  
Winemaker: Angela Meaney  
Food Match: Pasta, chicken dishes & roast meats.

