



BUNDALEER

SOUTHERN FLINDERS RANGES

2009 CLARE VALLEY CHARDONNAY



We sourced the fruit for this single vineyard Chardonnay from an older low cropping vineyard in the heart of the Clare Valley. It was harvested in early March, after the vines had fully recovered from the late January heatwave. The fruit flavours were at perfect ripeness when harvested.

An unwooded Chardonnay style, this wine displays aromas of white peach and pineapple. The palate is mouth filling with a soft, creamy texture balanced with flavours of gooseberry, apricot and nectarine. A small portion (17%) of the free run juice was barrel fermented in new French oak for nine weeks to enhance the texture on the palate. The wine has a long, fresh and clean finish.

Ready for immediate enjoyment our Chardonnay is a perfect partner to fleshy fish, white meats and freshly shucked oysters.

Varieties: 100% Chardonnay
Region: 100% Clare Valley
Harvest: 11th March, 2009 at 13.3°Baume
Technical: Alcohol: 13.6% pH: 3.00 TA 7.5 g/l
Residual Sugar: 3.7 g/l
Winemaker: Angela Meaney

BRONZE Medal, 2009 Clare Wine Show, Class 2

www.bundaleerwines.com.au