



# BUNDALEER

SOUTHERN FLINDERS RANGES

## 2009 CLARE VALLEY RIESLING

For all of us at Bundaleer, creating wine isn't just a business, it's something we love to do! In 2009 we sourced premium Riesling grapes from three different vineyards in Clare Valley, South Australia.

We made the wine using only the free run juice which was cool fermented in stainless steel vats until dry. The nose exhibits fragrant tropical fruit and orange blossom aromas with grapefruit, lime and floral flavours on the palate. These are typical attributes of Clare Valley Riesling from a great vintage such as this one. It is light and crisp with a clean, lingering finish which is suitable to drink now but will also cellar well under the screwcap seal. Try it for yourself but we think the resulting wine is a fantastic example of what premium Riesling should be.

Varieties: 100% Riesling  
Region: 100% Clare Valley, South Australia  
Vineyard: Fruit sourced from 3 premium vineyards in the Clare Valley and then blended  
Harvest: From 2<sup>nd</sup> March to 23<sup>rd</sup> March, 2009  
at 11.6 to 12.5° Baume  
Technical: Alcohol: 12.5% pH: 2.84 TA 8.0 g/l  
Residual Sugar: 3 g/l  
Winemaker: Angela Meaney  
Food Match: Seafood, Asian spiced food or Mediterranean cuisine



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### BRONZE Medal, Class 1 2009 Clare Wine Show

This delicious Riesling packs a strong punch of lime on the nose and the palate is equally forceful with its lemon balm and honeysuckle notes. But this is not a heavy wine, just a characterful one and there is no need to cellar it, because it is drinking perfectly already. As you savour the aromas and flavours of this wine more complex elements emerge of ginger, wild flowers and Asian pear, which all point to its dream cuisine combo.....Thai - I am now starving writing this note. Congrats Bundaleer on a sublime Riesling – I will finish my glass!

**Matthew Jukes, UK Wine Writer 2009**