

Celebrate



BUNDALEER



2015 Montepulciano

For something a little different we have produced our second Montepulciano, a variety of Italian origin but this one is grown in the Clare Valley of South Australia. Everything we did to this wine was very much old school methodology, we foot stomped the grapes to gently break open the skins and release the juice and siphoned the wine to second and third use barrels post ferment.

The Monte (as we like to call it) is traditionally a rustic, lighter style of wine with a savoury palate and I believe Bundaleers' is exactly that.

The colour is vibrant ruby red and the nose shows dark cherry, sweet spice and black olive which is also the dominating feature of the opulent warm palate. It is has flavours of cinnamon and dark chocolate with lovely soft grainy tannins making it a perfect food wine.

The Monte should age well but it drinks so well while it is young and fresh why wait?

VARIETIES, 100% Montepulciano
REGION, 100% Clare Valley, Sth Australia
HARVEST: 18th March, 2015
TECHNICAL, Alcohol: 13.5% pH: 3.39 TA 6.1 g/l
FOOD MATCH, Any Tuscan style tomato based dish, pasta or hard cheese.
WINEMAKER, Angela Meaney