



Celebrate



BUNDALEER

2014 Golden Spike Pinot Gris

The fruit for our Pinot Gris is sourced from Sevenhill in the Clare Valley. We harvested in early February once the berry flavours had developed on the vine.

A medium bodied dry Pinot Gris style, this wine displays aromas of vanilla, spice and honeysuckle with some floral notes. The palate is mouth filling with flavours of pear, white peaches and citrus. The wine has a long, fresh and clean finish with some texture giving it layers of flavour.

The Pinot Gris grape has a pale grey skin which can result in the wine developing a slight salmon pink colour in the glass.

Ready for immediate enjoyment our Pinot Gris is perfect as an aperitif or partnered with salmon and terrines but is also great with spicy food.

The "golden spike" (GSSP) is the international geological reference point for the Ediacaran period, in our own Flinders Ranges. We support the South Australian Museum's Sprigg Lecture Series, celebrating the discovery by Dr Reg Sprigg OA of the world's oldest fossils.

VARIETIES, 100% Pinot Gris

REGION, 100% Clare Valley

HARVEST, 11th February, 2014 at 13.5°Baume

TECHNICAL, Alcohol: 13.3% pH: 3.2 TA 6.6 g/l Residual Sugar: 2 g/l

WINEMAKER, Angela Meaney