

Celebrate



BUNDALEER



2012 Hornsdale Mist Shiraz

We dreamed of Bundaleer Wines many years ago, sitting around a bonfire, watching the mist creep in on the Meaneys' farm, located in the Hornsdale Hills in the mid-north of South Australia.

The Shiraz we grew at Bundaleer commemorates Des Meaney, who shared the dream and helped create the vineyard, his Avalon homestead at Hornsdale and all the fun times we had. Enjoy our Shiraz and create more memories, as we will. Our new label depicts the trees seen in the Bundaleer forest as well as around the Hornsdale Hills area.

The 2012 growing season was near perfect with a light rain in early February giving the vines a welcome drink. The Shiraz was harvested on 11th March at peak flavour ripeness two weeks earlier than is usual.

The low yielding vines produced vibrant coloured Shiraz fruit with delicious red berry flavours dominant. We matured the wine in a mix of American and French oak for approximately 18 months. The 2012 Shiraz has a lively nose with subtle oak and fresh juicy flavours of mulberry, plum and black pepper. 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 six to eight years.

VARIETIES, 100% Shiraz
REGION, 100% Southern Flinders Ranges, South Australia
HARVESTED, 11th March 2012 at 14.5°Baume, 1.9 tonne per acre
TECHNICAL, Alcohol: 14.3% pH: 3.50 TA 6.7 g/l
FOOD MATCH,
WINEMAKER, Angela Meaney