

Celebrate



BUNDALEER



## 2012 Volunteer Cabernet Sauvignon

For all of us at Bundaleer, creating wine isn't just a business, it's something we love to do! Our red wines are made from grapes grown at our family-owned and operated Bundaleer Vineyard which we planted in 1998 in a former orchard area in the Southern Flinders Ranges region in South Australia.

We have named our 2012 Cabernet in honour of all volunteers. We have all volunteered at various stages in our lives but we benefited from the dedication of some amazing volunteers as bushfires threatened to engulf our Bundaleer Vineyard in January 2013. The CFS and farmers from the surrounding area worked tirelessly around our property and the nearby Bundaleer Forest to save properties in the vicinity; we can never thank them enough for what they did that night.

Harvested in late March after a near perfect growing season, our 2012 Cabernet showcases the typical regional Cabernet flavours.

Dense purple in colour, the nose exhibits aromas of mulberries, violets and some mint. The palate is soft, juicy and mouth filling, dominated by concentrated red berry and chocolate flavours which is well balanced with velvety, silky tannins. We matured the wine in predominantly French oak for 18 months to enhance these tannins and to support the juicy fruit, which lingers on the after palate.

Given time, this wine will mature gracefully for eight to ten years as the tannins integrate and develop in harmony with the fruit characters.

To enhance your enjoyment of this wine we recommend decanting before serving.

VARIETIES, 100% Cabernet

REGION, 100% Southern Flinders Ranges, South Australia

HARVESTED, 22<sup>nd</sup> March 2012 at 14.6°Baume, 1.7 tonne per acre

TECHNICAL, Alcohol: 14.5% pH: 3.50 TA 7.0 g/l

FOOD MATCH, Slow cooked red meat, a cheddar platter or chocolate.

WINEMAKER, Angela Meaney