

BONDAR WINES





VIOLET HOUR 2019

BONDAR WINES | Founded in 2013, Bondar is the vision of husband-and-wife team Andre Bondar and Selina Kelly. Their home is the Rayner Vineyard in McLaren Vale. The estate is comprised of plantings of dry-grown Grenache (up to 50 years old) and dry-grown Shiraz (up to 70 years old), with bush vine Grenache, bush vine Mourvedre, Carignan, Touriga, Counoise, Cinsault, and Sagrantino all more recent additions. Stylistically, Bondar is Andre and Selina's take on McLaren Vale fruit through the lens of cool climate experiences from the Northern Rhone to the Adelaide Hills.



RAYNER VINEYARD | This highly regarded property in McLaren Vale spans around 20 hectares, with about three-quarters of that acreage planted to vine. It's situated on the border of the Blewitt Springs and Beautiful View (Seaview) sub-regions, which provides valuable blending options as each sub-region performs differently depending on vintage conditions.

VIOLET HOUR SHIRAZ 2019 ||

BLEND 100% Shiraz

VINEYARDS | All estate fruit from the Rayner Vineyard (Blewitt Springs, McLaren Vale) that range from 30-70 year old vines. The soil here is generally deep, with sandy composition and some ironstone rocks.

WINEMAKING | Handpicked with wild yeast fermentation using a combination of whole bunch and de-stemmed fruit, as well as varying time on skins depending on the block (all vinified seperately). 10 months aging in older oak only, for an average of 10 months. The final blend is put together in May, for bottling without fining or filtering in July.

TASTING NOTES

Lovely, floral nose with lifted spice, rose petal and high toned cherry/plum fruit, and yes, some pretty whiffs of violet too. The palate is medium weight, showing good vibrancy for a McLaren Vale shiraz, and delicious, juicy flavors that echo the nose, unhindered by new oak. The texture is silky and fine, giving an overall impression in the mouth of pure class winemaking.