



# BURRUNDULLA WINES

## TASTING NOTES

### FEBRUARY 2012

Single bottle price

#### White

Discounts apply for 6-pack/12-pack (straight or mixed)

<p><b>2007 Semillon</b></p> <ul style="list-style-type: none"> <li>Pale straw in colour with hints of green. Upfront fresh citrus and tropical fruit aromas and flavours.</li> <li>Long and fresh palate with generous citrus and melon characters, complemented by mineral acidity.</li> </ul> <p><b>Mudgee Wine Show: Bronze Medal 2008, Silver Medal 2010 – Open Vintage Semillon</b></p>	<b>\$17.50</b>
<p><b>2008 Reserve Semillon 2008</b></p> <ul style="list-style-type: none"> <li>A well-balanced Semillon displaying classic Mudgee varietal characters.</li> </ul> <p><b>2011 Mudgee Wine Show: Gold Medal and Trophy for Best Semillon</b></p>	<b>\$25.00</b>
<p><b>2010 Semillon Sauvignon Blanc</b></p> <ul style="list-style-type: none"> <li>Pale yellow in colour with green hues. Lifted grassy passionfruit &amp; citrus characters on the nose.</li> <li>The Palate is fresh and vibrant with citrus and tree fruits followed by crisp acidity to finish.</li> <li>A lively fruit driven wine that best suits salad, seafood &amp; Asian Dishes.</li> </ul>	<b>\$18.00</b>
<p><b>2006 Chardonnay Semillon</b></p> <ul style="list-style-type: none"> <li>Straw colour with pale green hues. Citrus &amp; melon aromas.</li> <li>Upfront palate displaying generous stone fruit complemented by herbaceous characters.</li> <li>Long and fresh on the mid palate with a crisp, fruity finish.</li> </ul>	<b>\$15.00</b>
<p><b>2006 Chardonnay</b></p> <ul style="list-style-type: none"> <li>Straw in colour with pale green hues, Fresh citrus and melon flavours with hints of spearmint.</li> <li>Developed cashew and toast flavours derived from maturation in French oak hogsheads.</li> <li>Long and clean palate supported by a fresh, balanced finish.</li> </ul> <p><b>2010 Mudgee Wine Show: Bronze Medal</b></p>	<b>\$20.00</b>
<b>Rosé</b>	
<p><b>2011 Merlot Rosé</b></p> <ul style="list-style-type: none"> <li>100% Merlot was picked early to produce a refreshing Rose with aromas of cherry and berry fruits.</li> <li>The fresh crisp palate has flavours of strawberry and raspberry, along with a nicely-balanced sweetness and a lingering finish. Best enjoyed chilled as a young wine. Pink perfection.</li> </ul>	<b>\$20.00</b>
<b>Red</b>	
<p><b>2007 Cabernet Sauvignon</b></p> <ul style="list-style-type: none"> <li>Rich cherry red colour, varietal blackberry and blackcurrant aromas.</li> <li>Finely structured palate, elegant soft tannins. Excellent prospects for ageing</li> </ul> <p><b>2011 Mudgee Wine Show: Silver Medal – Open Vintage Cabernet Sauvignon</b></p>	<b>\$25.00</b>
<p><b>2008 Shiraz</b></p> <ul style="list-style-type: none"> <li>This full bodied Shiraz exhibits ripe berry and plum flavours complemented by chocolate &amp; earthy undertones.</li> <li>This wine is well balanced on the mid palate, with a soft mouth feel and fine silky tannins to finish.</li> </ul> <p><b>2011 Mudgee Wine Show: Bronze Medal – Open Vintage Shiraz</b></p>	<b>\$25.00</b>
<p><b>2008 Merlot</b></p> <ul style="list-style-type: none"> <li>Cherry red in colour, Displays fruity plum and cherry aromas, with smoky undertones, Rich varietal plum and blackcurrant flavours, Smoky oak, regional earth and black olives.</li> <li>Medium to full bodied on the palate with good length and fine, savoury tannins.</li> </ul>	<b>\$20.00</b>
<b>Special – Bin End</b>	
<p><b>2006 Semillon Cleanskins</b></p> <ul style="list-style-type: none"> <li>Beautiful honey/toast aged Semillon characteristics. A bargain!</li> </ul> <p><b>Mudgee Wine Show: Bronze Medal 2006, Silver Medal 2010 – Open Vintage Semillon</b></p>	<b>\$10.00</b>