

# Happenings @ Burrundulla

We love our new website as it really portrays how special Burrundulla Vineyards is! We hope you do too! We enjoy feedback and new ideas so give us a call anytime. We look forward to meeting you in person @ the cellar door where you can taste our delicious wines.

At our contemporary cellar door enjoy complimentary gourmet condiments with sour dough on weekends, & peruse our lovely french market baskets, candles & wares.

During Easter & September wine festival time we celebrate with stunning tasting menus, art and new releases see our Calendar of Events below

## Burrundulla HQ

Soon to open, The Farmer's Pantry – our fine food partner. Already a regular participant at Sydney Pymont Fresh Food Markets, Ormiston Free Range join us SOON @ Burrundulla selling their humanely farmed and delicious pork, gourmet produce & wares, with their exciting and unique concept farm shop, encompassing providore, delicatessen & cafe.



Sat 12 - Sun 27 Sept @ the cellar door & courtyard a contemporary Aboriginal Art Exhibition "Colour and Movement" A selection of Aboriginal artwork from the Central Desert. Celebrating the vibrant raw energy of the World's newest contemporary art movement, emerging from the heart and soul of indigenous Australia, the world's oldest living culture. Curated by karen lange [www.aboriginalartworks.blogspot.com](http://www.aboriginalartworks.blogspot.com)

## Calendar of Events

18	April	Wings Wheels Wine Mudgee Air Show Mudgee Airport
10-19	April	Easter @ the cellar door 'Beautiful Simplicity' Art Exhibition
11-12	April	Cheese Platters available from Deeb's Kitchen @ the cellar door
03	May	Hunter's Hill Wine Show Boronia Oval Hunter's Hill Sydney 11-5pm
12	Sept	'Feast of the senses' Progressive picnic dinner @ Burrundulla & 2 sister vineyards
12-27	Sept	'Colour and Movement' Aboriginal art exhibition @ cellar door & courtyard
26	Sept	'Go Grazing' Mudgee's famous food and wine matching event 6.30pm-9pm

## Showcase



Burrundulla 2006 Merlot. Nose of plum, cherry aromas & smoky undertones, the colour of cherry red with a defining palate of regional earth & black olives. Food marry w/sumac spiced lamb w/roast pumpkin & couscous.

Ageing 2-3 years

Price \$19.50 Club member \$16.55

# BURRUNDULLA

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