



## CELLAR DOOR WINES – WINTER 2017

White	Bottle Price	6 Pack (5% disc)	12 Pack (10% disc)
		(Straight or mixed)	
<b>2013 Semillon</b> <i>A classic Mudgee Semillon. Pale straw colour. Appealing citrus aroma. Light, fresh and crisp. Bound to please. Will cellar well. 11.5% A/V</i> <b>Bronze Medals-2014, 2015 and 2016 Mudgee Wine Show</b>	\$20.00	\$114.00	\$216.00
<b>2016 Chardonnay</b> <i>A fresh, modern, subtly oaked Chardonnay. Light, bright straw-green colour. Beautiful peach and citrus characters with a clean, crisp finish. 12.5% A/V</i> <b>Bronze Medal – 2016 Mudgee Wine Show</b>	\$25.00	\$142.50	\$270.00

## Rosé

<b>2016 Sangiovese Rosé (Dry)</b> <i>Electric pink. Appealling fresh, vibrant, cherry aroma. The palate is fresh, crisp and dry. Enjoy chilled, with good friends, with or without food. 14.0% A/V.</i> <b>Bronze Medal – 2016 Mudgee Wine Show</b>	\$26.00	\$148.20	\$280.80
<b>2015 Merlot Rosé (Off-dry)</b> <i>Attractive bright pink colour. Lots of refreshing flavour with a crisp, clean finish. An enjoyable and versatile wine for all occasions. 12.5% A/V.</i>	\$20.00	\$114.00	\$216.00

## Red

<b>2013 Sangiovese</b> <i>A good ripening season allowed the fruit to reach full maturity Light to medium colour with a sour cherry underlay typical of this varietal and leads to a soft medium boded taste. Soft tannins with an almond bouquet. 18 months on French Oak Delicious with Italian tomato based pastas 14%A/V</i>	\$22.00	\$125.40	\$237.6
<b>2015 Tempranillo Shiraz</b> <i>Soft and smooth with plenty of flavour. Well balanced easy drinking. Served lightly chilled for even more enjoyment. 14% A/V</i>	\$25.00	\$142.50	\$270.00
<b>2015 Shiraz</b> <i>A great Mudgee vintage led to the crafting of this superb Shiraz. Medium bodied palate with soft and savoury tannins. Aromas of red berries and spice with earth and blackberry characters. Aged for 16 months in a mix of American and French Oak. Plenty of body, with silky Mudgee tannins. 14% A/V</i>	\$28.00	\$159.60	\$302.40
<b>2013 Cabernet Sauvignon</b> <i>Our flagship red. A warm, dry season allowed the grapes to reach full-flavoured maturity. Well-balanced fruit/wood palate, lingering dry finish. 14.0% A/V</i>	\$30.00	\$171.00	\$324.00

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