

Bondar

The Bondar Violet Hour Shiraz showcases the exceptional quality and elegance of McLaren Vale Shiraz, offering a refined and complex wine that embodies the unique terroir of the Rayner Vineyard.





Alcohol :14,00 % Composition: 100% Syrah

Violet Hour Shiraz 2021

McLaren Vale, Australia

Region and Vineyards

The **Rayner Vineyard** in **McLaren Vale** spans approximately 20 hectares, with about three-quarters planted to vines. This vineyard is strategically located on the border of the **Blewitt Springs** and **Seaview** sub-regions, each contributing distinctive characteristics to the wine. **Blewitt Springs** is known for its deep sandy soils, which help retain moisture and contribute to the elegance and fragrance of the wines. **Seaview**, with its higher elevation and cooler temperatures, adds balance and complexity.

McLaren Vale is one of Australia's most renowned wine regions, celebrated for its Mediterranean climate, which is ideal for growing high-quality Shiraz. The region's proximity to the Gulf St. Vincent and the Adelaide Hills provides cooling breezes that ensure a slow and even grape maturation, resulting in wines with depth and complexity.

Winemaking

The **Bondar Violet Hour Shiraz** is made from **100% Shiraz** grapes, sourced exclusively from the estate's Rayner Vineyard. The vines range in age from 30 to 70 years, planted in deep sandy soils with some ironstone rocks. The grapes are **hand-picked** and undergo **wild yeast fermentation**, using a combination of whole bunch and de-stemmed fruit. The fermentation process varies in duration depending on the block, with all batches vinified separately to maintain their unique characteristics.

The wine is aged for approximately **10 months in older oak barrels**, which helps preserve the fruit's purity while adding subtle complexity and structure. The final blend is carefully put together in May and bottled without fining or filtering in July, ensuring the wine's integrity and natural expression .





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Tasting Notes

- **Color**: Deep ruby red with vibrant purple highlights.
- Aroma: Aromas of red and purple berries, green tea (matcha), star anise, and exotic spices.
- Palate: The wine is light, spicy, and slightly sappy, with a lively and balanced palate. It features flavors of red berries, anise, and a plethora of exotic spices, all delivered with a silky touch. The fine acidity and well-integrated tannins provide a long and satisfying finish.

Did You Know?

Violet Hour refers to the magical time just before sunset when the light softens and the landscape is bathed in a beautiful violet hue. This name reflects the elegance and beauty of the wine, capturing the essence of this serene and enchanting moment .

Wine Pairing Ideas

- Barbecued Beef Ribs: The robust flavors and smokiness of barbecued beef ribs complement the deep berry and spice notes of the Shiraz. The wine's fine acidity and integrated tannins cut through the richness of the meat, enhancing the overall dining experience.
- · Lamb Tagine: This Moroccan dish, with its blend of spices, dried fruits, and tender lamb, pairs beautifully with the Shiraz. The wine's complex spice notes and rich fruit flavors enhance the savory and sweet elements of the tagine.
- Mushroom and Truffle Risotto: The earthy flavors of mushrooms and the luxurious aroma of truffles are a perfect match for the Shiraz's complex palate. The wine's acidity balances the creamy texture of the risotto, while its spice notes complement the truffle.
- Beef Bourguignon: This classic French dish, with its rich sauce made from red wine, mushrooms, and bacon, pairs wonderfully with the Shiraz. The wine's deep fruit flavors and subtle spice notes enhance the dish's savory components, making for a harmonious pairing.
- Aged Gouda Cheese: The nutty and caramelized flavors of aged Gouda are complemented by the fruitiness and spice of the Shiraz. The wine's acidity balances the cheese's richness, creating a delightful contrast.

Robert Parker (RP): 92 Points (2020)



Aromatically, this 2020 Violet Hour Shiraz McLaren Vale throws up green tea (matcha), star anise, layers of red and purple berries and a plethora of exotic spice. It's light, spicy and a little bit sappy, all good things. Fresh. Drink it in the short term.





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