

Bondar

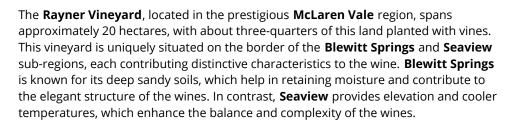
The Bondar Rayner Vineyard Shiraz exemplifies the finesse and depth of McLaren Vale's terroir, offering a beautifully balanced and expressive Shiraz that captures the essence of this renowned vineyard.



Rayner Vineyard Shiraz 2020

McLaren Vale, Australia

Region and Vineyards



McLaren Vale itself is one of Australia's most celebrated wine regions, known for its Mediterranean climate, which is ideal for cultivating robust and flavorful Shiraz. The region's proximity to the Gulf St. Vincent and the Adelaide Hills moderates the climate, providing cooling breezes that ensure the grapes mature slowly and evenly. This diverse terroir, combined with meticulous vineyard management practices, results in wines of exceptional quality and character .



The **Rayner Vineyard Shiraz** is crafted from **100% Shiraz** grapes, sourced from two of the oldest blocks in the Rayner Vineyard, planted in 1950. These two blocks offer distinct soil compositions: **Block 24**, with its deep sandy soils and ironstone rocks, provides a wonderful fragrance and elegant structure to the wine. **Block 1**, with its shallow clay over limestone base, adds backbone and structure. This blend of soils ensures a balanced and complex wine.

The grapes are **hand-picked** and undergo **wild yeast fermentation**, spending about two weeks on skins to extract optimal color and flavor. Approximately **20% whole bunches** are included in the fermentation to add structure and complexity. The wine is then aged for **20 months in mostly used French hogsheads**, with only 5% new oak to ensure the fruit remains the focus. This approach results in a wine that is rich yet refined, with a silky texture and a well-integrated oak influence .



Alcohol :14,00 %

Composition: 100% Syrah







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Tasting Notes

- Color: Deep ruby red with vibrant hues.
- **Aroma**: Aromas of dark berries, brambles, and raspberry, complemented by hints of spice, vanilla, and toffee.
- **Palate**: Full-bodied and smooth, the wine offers a silky mouthfeel with flavors of dark fruits like black cherry and blackberry, along with notes of spice and a touch of vanilla. The fine acidity and well-integrated tannins provide a balanced structure and a long, satisfying finish.

Did you know?

Bondar Wines was founded in 2013 by **Andre Bondar and Selina Kelly**. Their winemaking philosophy blends traditional McLaren Vale fruit with cool-climate techniques inspired by their experiences in the Northern Rhône and the Adelaide Hills. This unique approach is evident in the elegant and balanced style of their wines .

Wine Pairing Ideas

- **Grilled Ribeye Steak**: The robust flavors and tannins of the Shiraz complement the rich, juicy character of a grilled ribeye, enhancing the meat's savory notes.
- **Braised Lamb Shanks**: The wine's depth and complexity pair well with the hearty and flavorful nature of braised lamb shanks, creating a harmonious and satisfying combination.
- **Mushroom Risotto**: The earthy flavors of mushroom risotto are beautifully enhanced by the Shiraz's dark fruit and spice notes, providing a rich and complementary pairing.
- **Aged Cheddar Cheese**: The sharpness and depth of aged cheddar are balanced by the Shiraz's fruitiness and acidity, making for a delightful and sophisticated match.



Robert Parker (RP): 94 Points (2020)

The fruit for this 2020 Rayner Vineyard Shiraz is from Blewitt Springs, and the wine needs some time to open—I gave it 30 minutes in the glass, but it could easily handle a decant prior to serving. Once the fruit is freed from the shackles of tannin, it flowers with dark cocoa, mulberry, chocolate-coated raspberries and licorice. In the mouth, the wine is velvety and silky, but it is imbued with a freshness and a life that is most attractive. This is an elegant, medium-bodied Shiraz, and it's highly recommended.



