



**BONDAR**  
WINES

## 澳洲 2019 Bondar Junto GSM 混釀



**酒精濃度** | 13.9%

### **葡萄品種** |

歌海娜Grenache (88%), 西拉葡萄Shiraz (6%), 馬塔羅Mataro (3%), 佳利釀Carignan (2%)、古諾瓦姿 Counoise (1%)

### **產地／酒莊** |

麥克拉倫谷 McLaren Vale

### **酒莊資訊** |

歌海娜Grenache 產自我們自己的街區，外加兩名種植者（一位來自Trott Wilpena 莊園，另一位來自McLaren Flat莊園的種植者，老藤蔓種植在80多年歷史的沙地上）。

西拉葡萄Shiraz 皆來自有著70幾年歷史的Rayner沙地上，此有助於調和葡萄早期的鋒利口感。

馬塔羅Mataro種植在Willunga 的Kurrajong 土壤上，有著淡淡的香料味、美味的味道，和一點澀味 (grip)。

佳利釀Carignan 和古諾瓦姿Counoise皆取自我們新種植的葡萄樹，能減輕味覺 (palate)，同時增添味道的層次感。

### **莊園註解** |

我們的酒莊秉持永續發展的理念，以使用最少化學物質為目標。

### **葡萄收穫期** |

2019年的葡萄收穫期對我們來說相當挑戰。炎熱又乾燥天氣將葡萄藤和所有者推向極限。Grenache對於溫暖和乾燥的氣候適應力相當好，順利度過1、2月底的幾場酷暑。涼爽的天氣夾雜在其中，以維持天然的水果酸度和給予最真實的新鮮度和香氣。

### **製酒過程** |

Junto是新鮮、樸實而美味的。其中以歌海娜Grenache (88%) 占的比例最高，能夠有紅色水果和新鮮草本是這支酒最理想化的模板。因此，我們在它們保有最新鮮風味的時刻摘取15%的整捆葡萄，此時的葡萄能保有圖葡萄酒的緊實感。我們將這些葡萄酒放置在較舊的中型木桶中長達8個月。

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# Bondar 2019 JUNTO GSM



**Ale** | 13.9%

**Grape/ blend** |

Grenache (88%), Shiraz (6%), Mataro (3%), Carignan (2%) and Counoise (1%)

**Region/ Sub-region/ Vineyard** |

McLaren Vale

**Vineyard Info** |

The Grenache comes from our own block plus two growers (the Trott Wilpena vineyard and a grower in McLaren Flat with 80+ year old vines on sand). The Shiraz is all from Rayner, 70-year old vines in sand, and helps to soften some edginess in the wine's youth. Mataro from a grower in Willunga on Kurrajong soils gives a subtle spice and savoury quality, as well as a tiny bit of grip. The Carignan and Counoise, new plantings on our own site, lighten the feel of the palate and contribute to some complexity of the flavours.

**Region/ Sub-region/ Vineyard** |

McLaren Vale

**Vintage** |

The 2019 vintage was at times a challenging one. Heat spells and some of the driest conditions ever recorded pushed the vines (and the owners) to their limits. Grenache coped really well with the big warm and dry, sailing through a couple of gnarly heat spells at the end of January and February with ease. A cooler spell sandwiched in between the heat helped to maintain good natural acidity and gave the fruit a real freshness and red fruit spectrum.

**Winemaking** |

Junto is supposed to be fresh, unpretentious and delicious. It is Grenache based (88%) and very Grenache led, with the red fruits and fresh herbs a great template for this style of wine. We pick as early as we dare to catch the fresh flavours, and this along with our use of around 15% whole bunches this helps to give the wine a tightness and nervy feel. We store the wines in older, neutral hogsheads for around 8 months. Blending is fun as we can have up to 20 or so