



BONDAR
WINES

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