

Winburndale

BATHURST

GET YOUR HANDS ON THE GOOD STUFF

The Judges agree - having awarded our cool climate wines numerous trophies & medals across Australia...



WINBURNDALE'S PREMIUM LABELS

SOLITARY SHIRAZ

Our signature label.

With beautiful blackberry and black cherry fruit flavours plus chocolate, spice, soft tannins and intense oak characteristics.

Continuing the history of medal winning vintages, the 2005 won six trophies and seven medals including a Gold at the 2007 Sydney Royal.

LOST AND FOUND SHIRAZ, CABERNET SAUVIGNON, CABERNET FRANC, MERLOT

This is officially our second wine, but it's also many people's favourite.

It has good colour with menthol aromas and a balanced palate...marked by fine tannins with pleasing plum and berry flavours.

A winner of a trophy and five medals

FONTANA CABERNET SAUVIGNON CABERNET FRANC, MERLOT

This blend of classic Bordeaux grape varieties, has already won a trophy and four medals. The wine shows concentrated flavours of sultanas and black currants, with integrated smooth tannins.

ALLUVIAL CHARDONNAY

Grown at the top of the south paddock, it has delicate flavours of peach and apricot with an overtone of tropical fruit. It is a subtle, refined wine with a crisp finish.

Another medal winner.



AT WINBURNDALE TAKE OUR SUCC



A VERY SPECIAL SITE

The wines are named after old gold mines on Winburndale. There is a great affinity between gold and quality wine. The ancient alluvial soils lie in shallow layers on the hillsides. The



earth is less fertile and the vines grow less vigorously.

Warm days and cool nights in summer and autumn, produce a long ripening period.

This leads to true physiological ripeness and the development of natural acidity.



Winburndale

BATHURST

DALE WE DON'T
CESS LIGHTLY



TRADITIONAL WINEMAKING

We carefully and patiently craft all of our wines here on site. We use the best European traditions - careful grape selection, open fermenting, hand plunging, basket pressing, French oak and attention to detail. Time and tradition - the keys to our success.

The combination of these factors has created a special site, uniquely suited to the growing of beautifully flavoured grapes - and the making of outstanding wines.



BATHURST, GOLD & WINE

Governor Lachlan Macquarie, on his historic 1815 journey over the Blue Mountains, noted in his journal "...we reached a fine and fertile valley near the foot of the mountains with a very pretty brook of fresh water running through it...I have named this valley Winbourn-Dale".



Gold was discovered in Bathurst in 1850. In 1864, an Italian prospector, Carlo Giuseppe Fontana, discovered gold on the slopes of the hills of Winbourn-Dale.



His find was named Fontana Reef and the hill Mount Fontana in his memory. It is here that we planted our vines in 1998.

THE VINEYARDS AT WINBURNDALE

There are three plantings here, each with its own site characteristics: rows run north/south for optimal sun exposure and are around 200 metres long.

The vineyards were chosen for aspect and temperature variation. Varietal and clone selection were matched to these characteristics.

Burgundy and Bordeaux are cool climate growing regions. During grape growing and harvesting, the climate of Bathurst is almost identical to that of Bordeaux.

CELLAR DOOR

Tastings and sales at any time,
but please phone us first
on (02) 6337 3134

ORDERING

Go to our website: www.winburndalewines.com.au
or email us on vineyard@winburndalewines.com.au

We also take orders
by phone or fax.

WINBURNDALE VINEYARD AND WINERY

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