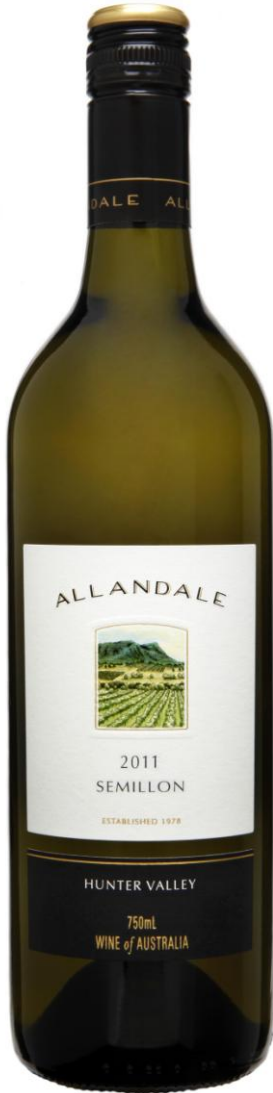


ALLANDALE

Tasting Notes



2011 SEMILLON

VITICULTURE

Fruit was sourced from 90+ year old Heritage listed vines grown in old volcanic soils in Pokolbin.

WINEMAKING

Picked early in the vintage and cold fermented using specially selected yeasts.

PALATE & BOUQUET

Crisp grapefruit and lifted lemon/lime flavours. The palate is long with a clean, crisp finish.

ALCOHOL

12.5% Vol

BOTTLED

750ml claret bottle under screw cap

FOOD MATCHES

Fresh seafood and shellfish.

CELLARING

Drink in the first 2-3 years or cellar for 6-8 years.

WINEMAKERS

Bill Sneddon & Alex Woods

FURTHER NOTES

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