

# ALLANDALE

## Tasting Notes



### 2012 SEMILLON

#### VITICULTURE

Fruit was sourced from 90+ year old Heritage listed vines from a single vineyard in the heart of Pokolbin.

#### WINEMAKING

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

#### PALATE & BOUQUET

A wet growing season has resulted in a leaner, tighter style displaying subtle integration of green tomato, crisp grapefruit and lifted lemon/lime flavours. The finish is clean and tight with plenty of acid.

#### ALCOHOL

11.0% 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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