

ALLANDALE

Tasting Notes



2013 BOTRYTIS VIOGNIER

VITICULTURE

The fruit for this wine was sourced from a highly regarded vineyard from the region of Hilltops, NSW.

WINEMAKING

Picked very late in the season, the fruit was pressed, settled and cold fermented in stainless steel using specially selected yeasts then matured in fine grain French oak.

PALATE & BOUQUET

Apricot and honey aromas dominate the nose following through onto the palate. The sweetness and acidity are equally balanced with a textural mouth feel and subtle oak integration.

ALCOHOL

10.0% Vol

BOTTLED

375ml fluted bottle under screw cap

FOOD MATCHES

Fresh/poached fruit desserts or blue cheese.

CELLARING

Drink now style

WINEMAKERS

Bill Sneddon & Alex Woods

FURTHER NOTES

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