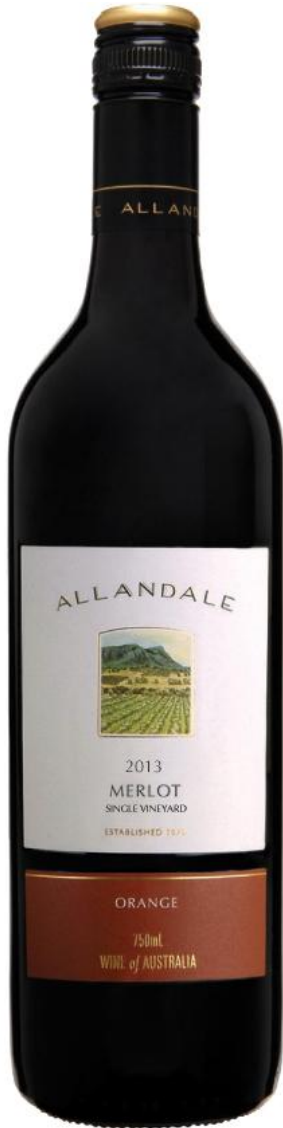


ALLANDALE

Tasting Notes



2013 MERLOT

VITICULTURE

Fruit was sourced from a cooler climate vineyard in the foothills of Mt Canobolas in Orange, NSW.

WINEMAKING

Fermented in open fermenters and traditionally hand plunged. Maturation occurred over 14 months in French and American oak hogsheads .

PALATE & BOUQUET

Dark fruits and a hint of spice on the nose followed by rich flavours of currant, black cherry and plum on the palate. The finish is nicely balanced by subtle use of French and American oak.

ALCOHOL

14.0% Vol (8.3 Std. Drinks)

BOTTLED

750ml claret bottle under screw cap

FOOD MATCHES

Beef steaks in red wine jus

CELLARING

At least 5 years
Recommend decanting prior to serving

WINEMAKERS

Bill Sneddon & Alex Woods

FURTHER NOTES

