

# ALLANDALE

## Tasting Notes



### 2013 'OLD VINES' SEMILLON

#### VITICULTURE

This fruit was sourced from two Hunter Valley vineyards; the 90+ year old Heritage listed Trevena vineyard and our own award winning Creek Flat vineyard. A warm dry growing season resulted in a near perfect vintage for Semillon in the Hunter Valley.

#### WINEMAKING

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

#### PALATE & BOUQUET

Lemon and lime dominate the nose following through to the palate, underscored by a balanced level of acidity which will help this wine to age gracefully through the years.

#### ALCOHOL

10.5% Vol

#### BOTTLED

750ml claret bottle under screw cap

#### FOOD MATCHES

Fresh seafood and shellfish.

#### CELLARING

Drink young 1-3 years or careful cellaring for 10 to 15 years.

#### WINEMAKERS

Bill Sneddon & Alex Woods

#### FURTHER NOTES

132 Lovedale Rd Lovedale NSW 2325 Australia **P** +61 2 4990 4526 **F** +61 2 4990 1714

**E** wines@allandalewinery.com.au **W** www.allandalewinery.com.au