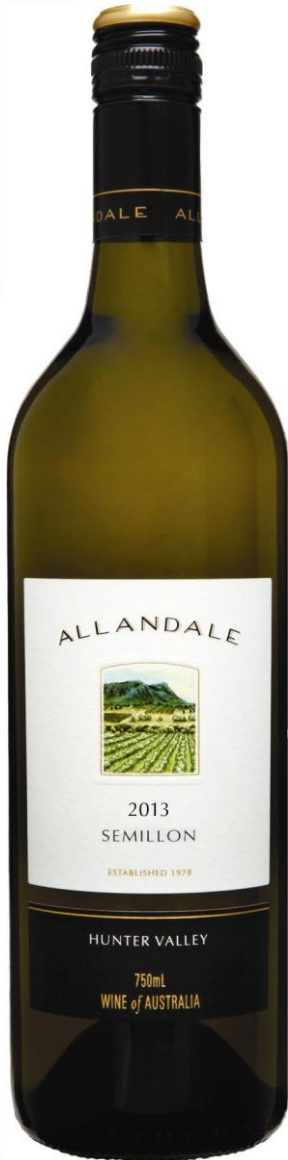


ALLANDALE

Tasting Notes



2013 SEMILLON

VITICULTURE

A warm dry growing season resulted in a near perfect growing season for Semillon in the Hunter Valley. Fruit for this wine was sourced from two distinct vineyards in the Lovedale area.

WINEMAKING

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

PALATE & BOUQUET

Dominated by lemon and lime citrus with balanced acidity enabling this wine to age gracefully through the years.

ALCOHOL

11.5% Vol

BOTTLED

750ml claret bottle under screw cap

FOOD MATCHES

Fresh seafood and shellfish.

CELLARING

Drink young 1-3 years or age for 4-10 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