

ALLANDALE

Tasting Notes



2014 MATTHEW SHIRAZ

VITICULTURE

Fruit was sourced from an old single vineyard grown on red volcanic soil at the foothills of the Brokenback Range.

WINEMAKING

Fermented in open fermenters and traditionally hand plunged then transferred to French and American oak hogheads for 12 months to add complexity.

PALATE & BOUQUET

Soft berry / plum flavours are balanced with structure from French oak and vanillin from American oak. A classic medium bodied spicy / savoury Hunter Valley Shiraz.

ALCOHOL

15.0% (8.9Std. Drinks)

BOTTLED

750ml claret bottle under screw cap

FOOD MATCHES

Veal, lamb or steak

CELLARING

Medium term. Recommend decant prior to serving.

WINEMAKERS

Bill Sneddon & Alex Woods

FURTHER NOTES

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