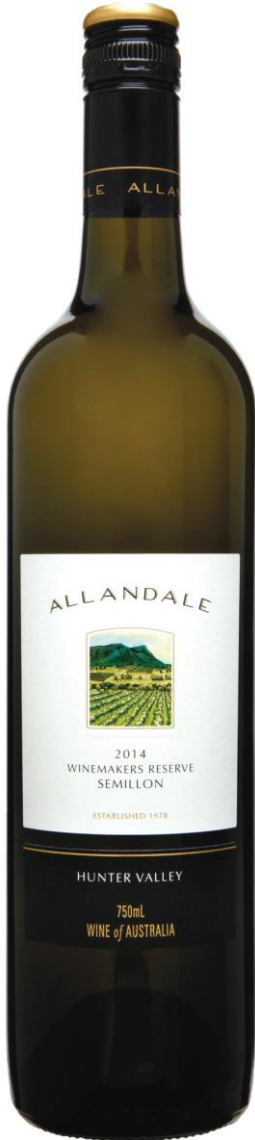


ALLANDALE

Tasting Notes



2014 WINEMAKERS' RESERVE SEMILLON

VITICULTURE Fruit was sourced from two Hunter Valley vineyards; the 90+ year old Heritage listed Trevena vineyard in the heart of Pokolbin and our own award winning 'Creek Flat' vineyard.

WINEMAKING Picked early in the season and cold fermented using specially selected yeasts.

PALATE & BOUQUET Crisp grapefruit and sherbet with lifted lemon/lime flavours underscored by a citrus line of acidity keeping this wine long and fresh through the finish.

ALCOHOL 11.5% Vol (6.8 Std Drinks)

BOTTLED 750ml super premium claret bottle under screw cap.

FOOD MATCHES Seafood and shellfish

CELLARING Young and vibrant; 1 – 3 years, mellow and complex; up to 10years or more.

WINEMAKERS Bill Sneddon & Alex Woods

FURTHER NOTES

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