

ALLANDALE

Tasting Notes



2011 EPITOME

VITICULTURE

A blend of Chardonnay, Semillon, Verdelho and Sauvignon Blanc sourced from a number of vineyards in the Hunter Valley.

WINEMAKING

Carefully blended before fermentation the wine was cold fermented using specially selected yeasts.

PALATE & BOUQUET

Dominated by peach/nectarine flavours with a backbone of citrus, the palate is long and flavoursome with a crisp dry finish.

ALCOHOL

13.5% (8.0 Std Drinks)

BOTTLE

750ml

FOOD MATCHES

Chicken or seafood

CELLARING

Drink now

WINEMAKERS

Bill Sneddon & Alex Woods

FURTHER NOTES

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