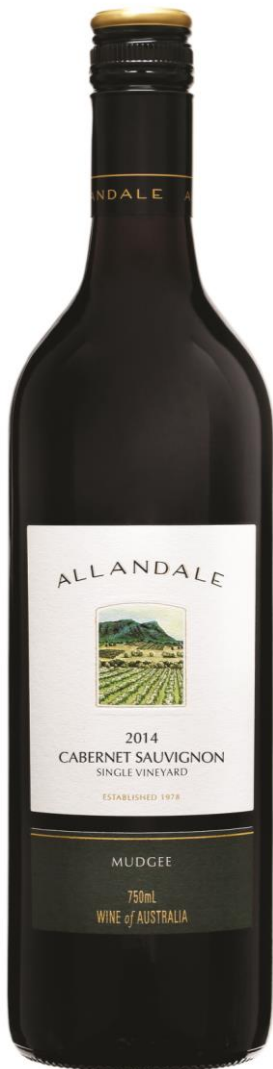


ALLANDALE

Tasting Notes



2014 CABERNET SAUVIGNON

VITICULTURE Grown on a single vineyard in the Mudgee region of NSW.

WINEMAKING Fermented traditionally in open fermenters and hand plunged daily. Maturation occurred in a mixture of French and American oak adding structure and balance.

PALATE & BOUQUET Herbaceous characters on the nose complemented by dark fruit flavours following onto the palate underpinned by firm tannins so indicative of this variety.

ALCOHOL 14.5% Vol

BOTTLED 750ml under screw cap

FOOD MATCHES Beef steaks or roast lamb

CELLARING At least 5 – 10 years
Recommend decanting prior to serving

WINEMAKERS Bill Sneddon & Alex Woods

FURTHER NOTES

