

ALLANDALE

Tasting Notes



2014 BAROSSA SHIRAZ

VITICULTURE

Grown on an iconic vineyard in the Barossa Valley in a great growing season for this region.

WINEMAKING

Fermented traditionally in open fermenters and hand plunged daily. Maturation occurred over 14 months in fine grain French and American oak prior to bottling.

PALATE & BOUQUET

Purple in colour with dark cherries, chocolate and plum pudding flavours on the palate complemented by the elegance of French oak and the power of American oak.

ALCOHOL

14.0% Vol

BOTTLED

750ml claret bottle under screw cap

FOOD MATCHES

Beef cheeks or Wagyu steak

CELLARING

At least 7 – 10 years.
Recommend decanting prior to serving.

WINEMAKERS

Bill Sneddon & Alex Woods

FURTHER NOTES

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