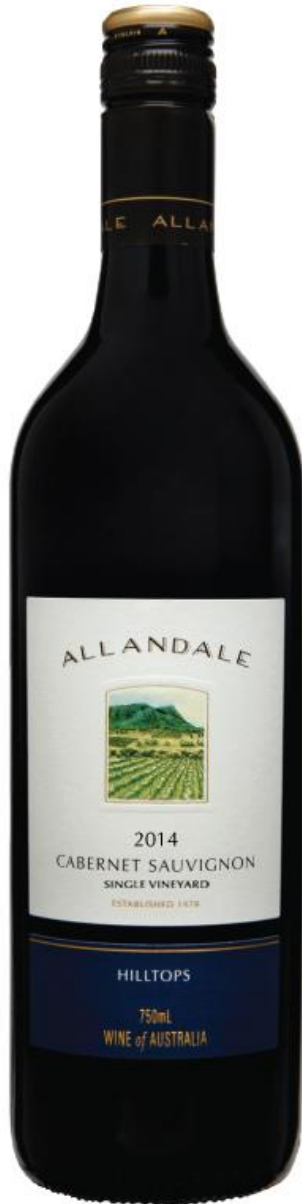


# ALLANDALE

## Tasting Notes



### 2014 HILLTOPS CABERNET SAUVIGNON

**VITICULTURE** Grown on a single vineyard in the Hilltops region near Young, NSW.

**WINEMAKING** Fermentation occurred in a traditional open fermenter while being hand plunged daily. Maturation followed in a mixture of French and American oak hogsheads adding structure and complexity.

**PALATE & BOUQUET** Subtle herbaceous characters on the nose are complemented by dark fruit flavours on the palate defined by an elegant tannin structure on the finish.

**ALCOHOL** 13.5% Vol

**BOTTLED** 750ml claret bottle 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