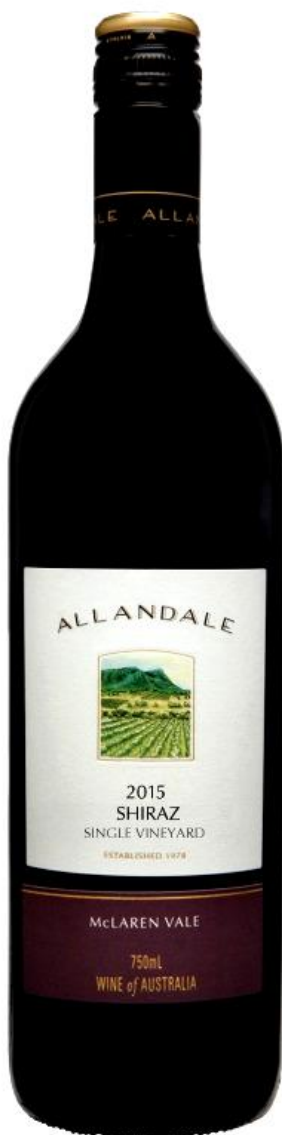


ALLANDALE

Tasting Notes



2015 McLaren VALE SHIRAZ

VITICULTURE

Grown on a single vineyard in McLaren Vale, South Australia.

WINEMAKING

Traditional red fermenters were used to start the fermentation then matured for 14 months in a mixture of French and American oak hogheads.

PALATE & BOUQUET

The wine is rich and complex showing ripe berry fruit flavours complimented with coffee and spice overtones. New French and American oak adds to the palate weight and complexity. The finish has fine tannins and lingering flavours.

ALCOHOL

16.5% Vol (9.8 Std Drinks)

BOTTLED

750ml under screw cap.

FOOD MATCHES

Beef steaks or rich red meat casseroles.

CELLARING

At least 5-10 years.
*Recommend decanting prior to serving.
With age, natural sediment may occur.*

WINEMAKERS

Bill Sneddon & Alex Woods.

FURTHER NOTES

