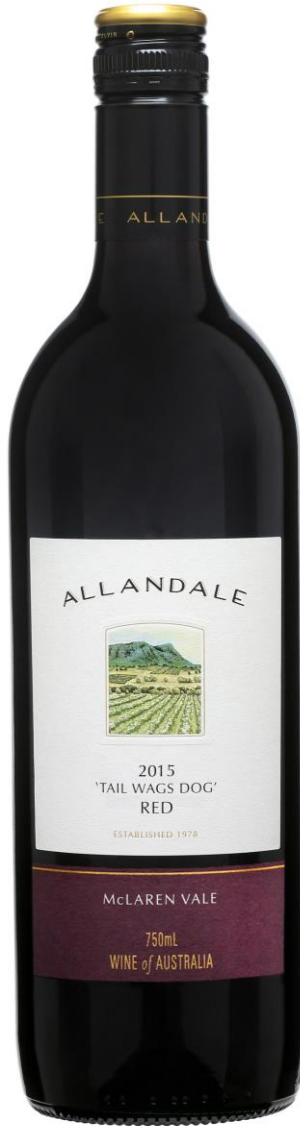


ALLANDALE

Tasting Notes



2015 'TAIL WAGS DOG'

VITICULTURE

Fruit was sourced predominantly from a Shiraz vineyard in McLaren Vale, South Australia.

WINEMAKING

Traditional fermentation techniques were employed with maturation lasting around 14 months in French and American oak for both parcels of fruit.

PALATE & BOUQUET

Dark berry notes on the nose follow onto the palate developing an underlying richness. French and American oak add a subtle tannin structure to this versatile Shiraz.

ALCOHOL

16.0% Vol

BOTTLED

750ml under screw cap

FOOD MATCHES

Slow cooked red meats and rich tomato based pasta dishes.

CELLARING

Drinking well now and will cellar for at least 5 years.

WINEMAKERS

Bill Sneddon & Alex Woods

FURTHER NOTES

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