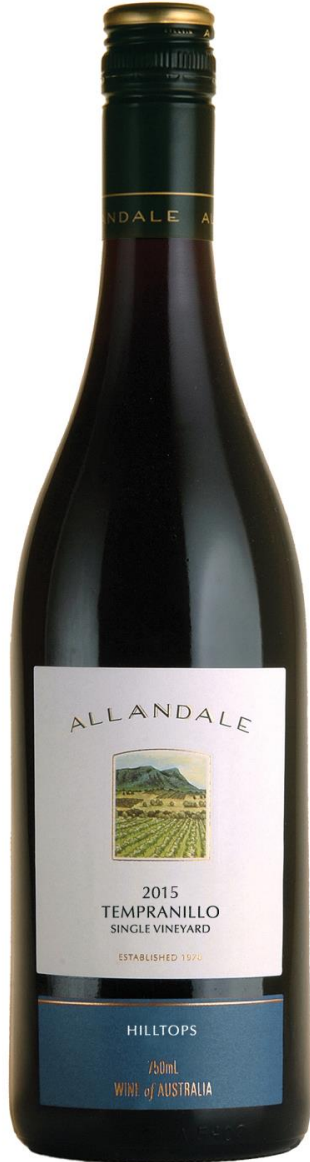


ALLANDALE

Tasting Notes



2015 TEMPRANILLO

VITICULTURE

Fruit was sourced from a single vineyard in the region of Hilltops near Young, NSW.

WINEMAKING

Using specially selected yeast and traditional open fermentation techniques, this wine was matured for 16 months in 80% French and 20% American oak hogsheads.

PALATE & BOUQUET

Raspberry, redcurrant and quince aromas on the nose with soft fruit characters and dusty tannins complement the palate of this Northern Spanish variety.

ALCOHOL

14.5% Vol

BOTTLED

750ml under screw cap

FOOD MATCHES

Tapas style dishes.

CELLARING

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

WINEMAKERS

Bill Sneddon & Alex Woods

FURTHER NOTES

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