

ALLANDALE

Tasting Notes



2015 WINEMAKER'S RESERVE CABERNET SAUVIGNON MUDGEE

VITICULTURE

Grown on a single 'old vine' vineyard in the Mudgee region of NSW.

WINEMAKING

Fermented traditionally in large open fermenters and hand plunged daily. Maturation followed in both French and American oak, adding structure and balance.

PALATE & BOUQUET

Herbaceous characters are complemented by dark fruit flavours underpinned by firm tannins, so indicative of this variety.

ALCOHOL

15.5% Vol (9.2 Std Drinks)

BOTTLED

750ml under screw cap.

FOOD MATCHES

Beefsteaks or roast lamb.

CELLARING

At least 10 years. Recommend to decant two hours prior to serving.

FURTHER NOTES

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