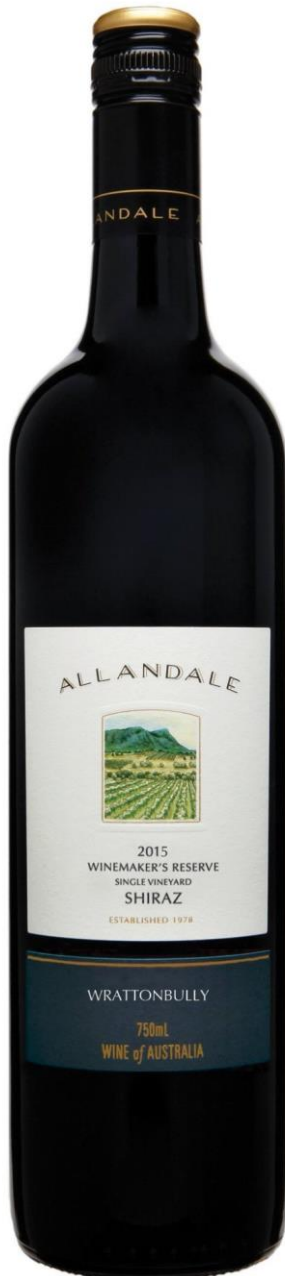


ALLANDALE

*Tasting Notes*



## 2015 WINEMAKER'S RESERVE WRATTONBULLY SHIRAZ

### VITICULTURE

Fruit was grown on a single vineyard in the cool climate region of Wratttonbully, South Australia.

### WINEMAKING

A traditional open red vat was used for fermentation. Maturation followed in a mixture of French and American oak hogsheads for 18 months.

### PALATE & BOUQUET

Deep purple in colour with a mix of black cherry, blackcurrant and anise on the nose. The palate is rich and full with dark fruit flavours amid underlying hints of spice and white pepper.

### ALCOHOL

17.5% Vol (10.4 Std Drinks)

### BOTTLED

750ml under screw cap.

### FOOD MATCHES

Beef cheeks or Wagyu steak.

### CELLARING

5-10 years. Recommend to decant two hours prior to serving.

### WINEMAKERS

Bill Sneddon & Alex Woods



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