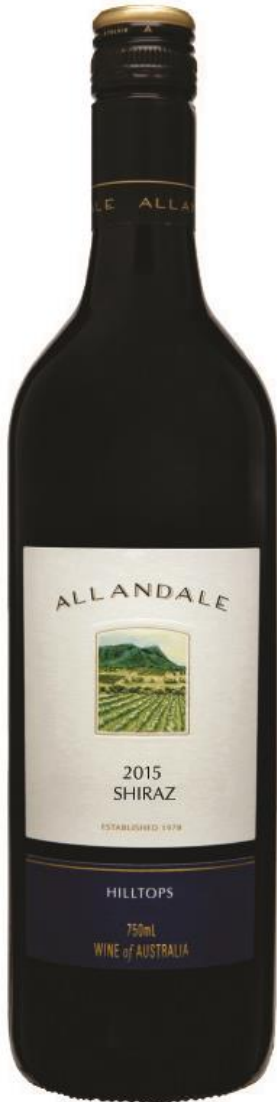


ALLANDALE

Tasting Notes



2015 HILLTOPS SHIRAZ

VITICULTURE Riper fruit from two specific vineyards were used from the Hilltops region near Young in NSW.

WINEMAKING Using specially selected yeast and traditional open fermentation techniques this wine was matured in a mixture of French and American oak hogsheads.

PALATE & BOUQUET Ripe dark fruit characters and spice on the nose follow through onto the palate. French and American oak tannins balance off the richness of this full bodied Shiraz.

ALCOHOL 16.0% Vol

BOTTLED 750ml under screw cap

FOOD MATCHES Beef steaks

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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