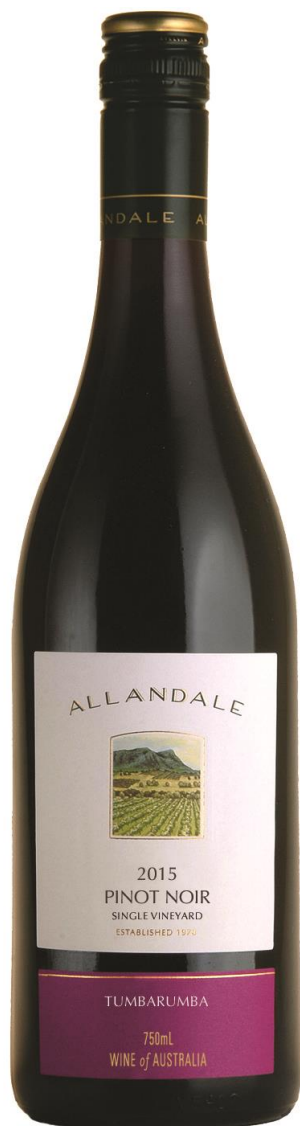


ALLANDALE

Tasting Notes



2015 PINOT NOIR

VITICULTURE

Fruit was sourced from vines over 30 years old grown on basalt and granite soil from Tumbarumba, NSW.

WINEMAKING

A traditional open fermenter along with a specially selected yeast was used for fermentation combined with a portion of grape stems to add structure. Fermentation finished in high quality French oak hogsheads with maturation in oak occurring for a further 12 months.

PALATE & BOUQUET

Soft red and dark cherry fruit aromas follow onto the palate balanced with subtle spice and soft tannins from the French oak.

ALCOHOL

13.5% Vol

BOTTLED

750ml burgundy bottle under screw cap

FOOD MATCHES

Duck dishes and lamb cutlets.

CELLARING

At least 5 – 10 years.
Recommend decanting prior to serving

WINEMAKERS

Bill Sneddon & Alex Woods

FURTHER NOTES

132 Lovedale Rd Lovedale NSW 2325 Australia **P** + 61 2 4990 4526 **F** +61 2 4990 1714

E wines@allandalewinery.com.au **W** www.allandalewinery.com.au