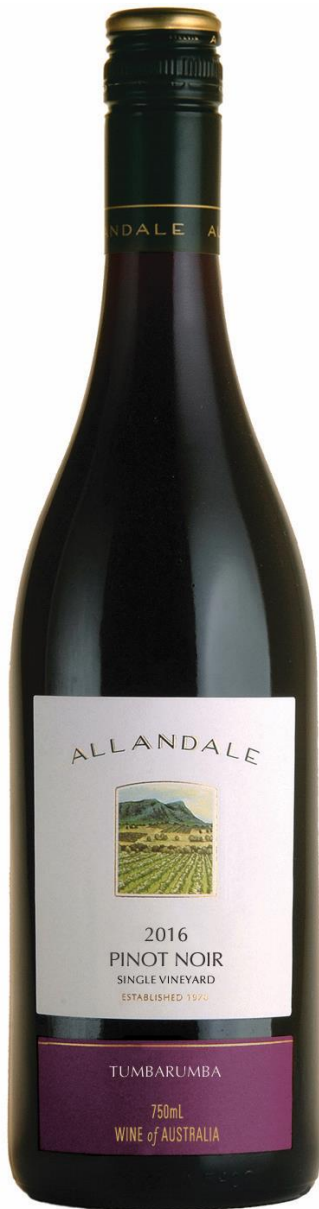


# ALLANDALE

## Tasting Notes



### 2016 PINOT NOIR

#### VITICULTURE

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

#### WINEMAKING

Specially selected yeast was used while fermentation was finished in high quality French oak hogsheads

#### 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

15.5% Vol (9.2 Std Drinks)

#### BOTTLED

750ml under screw cap

#### FOOD MATCHES

Duck dishes or lamb cutlets

#### CELLARING

At least 5-10 years.  
*Recommend decanting prior to serving.  
With age, natural sediment may occur.*

#### WINEMAKERS

Bill Sneddon & Alex Woods

#### FURTHER NOTES

---

---

---

---

