

# ALLANDALE

## Tasting Notes



### 2016 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 (9.5 Std Drinks)

#### 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

---

---

---

---



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