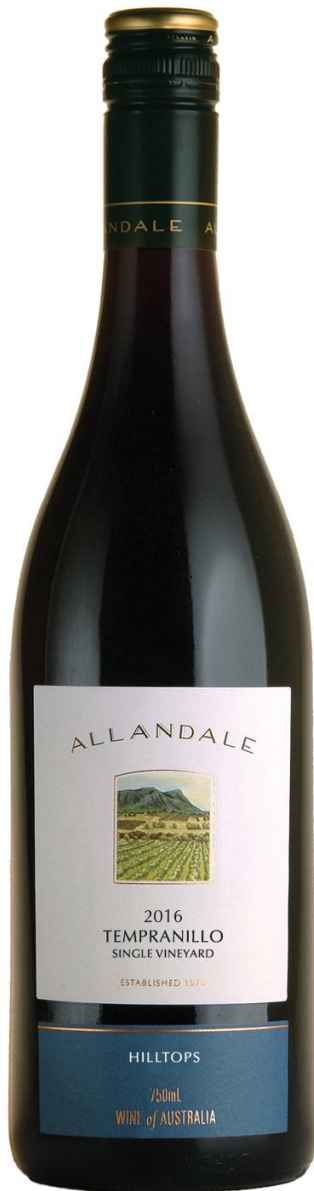


ALLANDALE

Tasting Notes



2016 TEMPRANILLO

VITICULTURE

Fruit was sourced from a single vineyard in the region of Hilltops near Young, NSW.

WINEMAKING

Using specially selected yeast and traditional fermentation techniques this wine was matured for 16 months in both French and American oak hogsheads.

PALATE & BOUQUET

Raspberry, redcurrant and quince aromas on the nose with soft fruit characters and dusty tannins complement the palate of this Northern Spanish variety.

ALCOHOL

15.5% Vol (9.2 Std Drinks)

BOTTLED

750ml under screw cap.

FOOD MATCHES

Tapas style dishes.

CELLARING

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

WINEMAKERS

Bill Sneddon & Alex Woods

FURTHER NOTES

