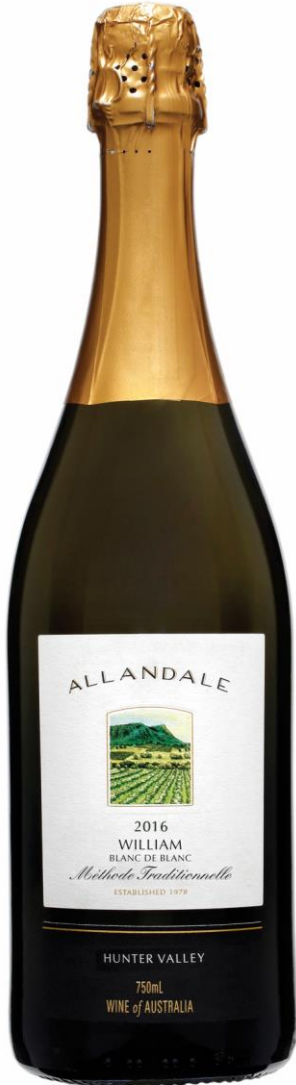


ALLANDALE

Tasting Notes



2016 'WILLIAM' SPARKLING

VITICULTURE

Fruit was sourced from a low yielding Chardonnay vineyard in the heart of the Hunter Valley and picked a little earlier for higher natural acidity.

WINEMAKING

Following French sparkling 'Méthode Traditionelle' techniques this wine was twice fermented using selected yeast, the second fermentation occurring in bottle followed by a period of ageing on yeast lees to add complexity.

PALATE & BOUQUET

Opulent flavour yet elegant, this wine has zesty citrus notes with a lingering finish that is crisp and dry, balanced with subtle complexity.

ALCOHOL

12.5%

BOTTLE

750ml bottle under cork

FOOD MATCHES

Ideal with canapés or on its own for that special occasion.

CELLARING

Drink now.

WINEMAKERS

Bill Sneddon & Alex Woods

FURTHER NOTES

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