

# ALLANDALE

## Tasting Notes



### 2016 CHARDONNAY

#### VITICULTURE

Fruit was sourced from a high altitude vineyard 612m above sea level in the cool climate region of Orange, NSW.

#### WINEMAKING

After settling, a portion of juice was put to brand new fine grain French oak and allowed to ferment naturally; the remainder was separated between two stainless steel tanks and inoculated with separate strains of selected yeast before being put to new and one year old fine grain French oak followed by extended lees maturation.

#### PALATE & BOUQUET

Stonefruit, fig and subtle oak aromas on the nose follow onto the palate. Three separate yeast strains combined with extended lees maturation and subtle use of high quality French oak hogsheads create elegant, texture and complexity.

#### ALCOHOL

14.0%

#### BOTTLE

750ml burgundy bottle under screw cap

#### FOOD MATCHES

Fowl/pork/creamy pasta and seafood

#### CELLARING

Short to medium term

#### 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