

# ALLANDALE

## Tasting Notes

### 2017 BOTRYTIS VIOGNIER



**VITICULTURE** Fruit was sourced from the cool climate region of Hilltops, NSW.

**WINEMAKING** Picked very late in the season, the botrytis fruit was pressed, settled and fermented, then matured in French oak barrels.

**PALATE & BOUQUET** The palate is sweet with luscious apricot and honey balanced by a subtle hint of fresh acidity and light floral notes of violets. The oak gives the wine a lovely, textural mouth feel and a complex bouquet.

**ALCOHOL** 11.0% (3.3 Std Drinks)

**BOTTLE** 375ml bottle under screw cap

**FOOD MATCHES** This wine would match a vanilla bean crème brûlée or a funky blue cheese and fresh pear.

**CELLARING** Drink young.

**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