

# ALLANDALE

## Tasting Notes



### 2017 HILLTOPS CABERNET SAUVIGNON

#### VITICULTURE

Fruit for the wine was sourced from the Hudson Vineyard in Hilltops, NSW.

#### WINEMAKING

Fermentation occurred in a traditional open fermenter while being hand plunged daily.

#### PALATE & BOUQUET

Subtle herbaceous mint and pine freshness on the nose, complemented by rich cherry fruit weight on the palate, defined by an intense tannin structure to finish

#### ALCOHOL

14.5% Vol (8.6 Std Drinks)

#### BOTTLED

750ml under screw cap

#### FOOD MATCHES

Middle-Eastern lamb salad, topped with fresh mint, pine nuts and pomegranate seeds.

#### CELLARING

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

#### WINEMAKERS

Bill Sneddon & Alex Woods

#### FURTHER NOTES

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