

# ALLANDALE

## Tasting Notes



### 2017 CHARDONNAY

#### VITICULTURE

Fruit was sourced from four vineyards in the Hunter Valley. A warmer year resulted in lower yields promoting a concentration of both aroma and flavour.

#### WINEMAKING

After settling, a portion of juice was fermented naturally in brand new fine grain French Oak; the remainder was separated between stainless steel tanks and inoculated with a selected strain of Burgundian yeast before being put to new and one year old fine grained French Oak, followed by a period of extended lees maturation.

#### PALATE & BOUQUET

Stone fruit, fig and subtle oak aromas follow through onto the palate. Two yeast strains (one natural, one inoculated) combined with lees maturation and oak has created an 'old school' style that is textural, balanced and complex.

#### ALCOHOL

14.0% (8.3 Std Drinks)

#### BOTTLE

750ml burgundy bottle under screw cap

#### FOOD MATCHES

Fowl/pork/creamy pasta and seafood.

#### CELLARING

Short to medium term.

#### WINEMAKERS

Bill Sneddon & Alex Woods.

#### FURTHER NOTES

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