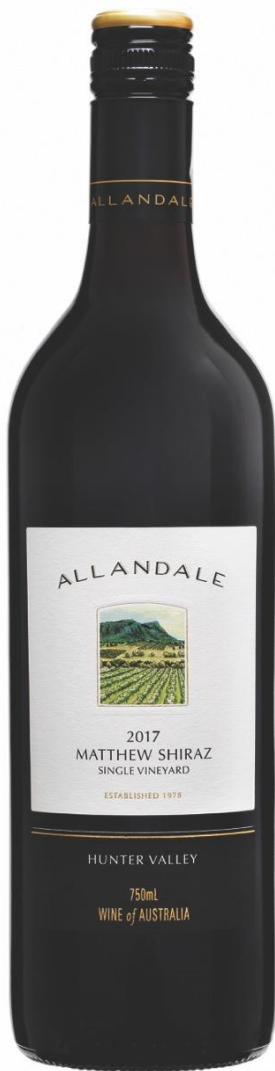


ALLANDALE

Tasting Notes



2017 MATTHEW SHIRAZ

VITICULTURE

Fruit was sourced from an old single vineyard grown on red volcanic soil at the foothills of the Brokenback Range.

WINEMAKING

Fermented in open fermenters and traditionally hand plunged then transferred to French and American oak hogheads for 12 months to add complexity.

PALATE & BOUQUET

Soft berry / plum flavours are balanced with structure from French oak and vanillin from American oak. A classic medium bodied spicy / savoury Hunter Valley Shiraz

ALCOHOL

15.0% Vol (8.9 Std Drinks)

BOTTLED

750ml under screw cap.

FOOD MATCHES

Beef steaks.

CELLARING

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

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