

ALLANDALE

Tasting Notes



2017 PINOT GRIS

VITICULTURE

Fruit for this wine was sourced from a single vineyard in the Goulburn Valley, Victoria.

WINEMAKING

A specially selected yeast was chosen while fermentation occurred in stainless steel.

PALATE & BOUQUET

Subtle aromas of pear, citrus and a hint of honeysuckle on the nose follow through onto the palate. The textural nature of this wine is nicely balanced with a clean, fresh finish.

ALCOHOL

13.5% (8.0 Std Drinks)

BOTTLE

750ml burgundy bottle under screw cap.

FOOD MATCHES

Grilled seafood or chicken.

CELLARING

Drink now.

WINEMAKERS

Bill Sneddon & Alex Woods.

FURTHER NOTES