

# ALLANDALE

## Tasting Notes



### 2017 SAUVIGNON BLANC

<b>VITICULTURE</b>	This fruit was grown in the cool climate region of Orange in NSW.
<b>WINEMAKING</b>	A specially selected aromatic yeast was chosen while fermentation occurred in stainless steel.
<b>PALATE &amp; BOUQUET</b>	Kiwifruit and subtle lychee aromas on the nose follow through onto the palate with a clean, refreshing citrus finish.
<b>ALCOHOL</b>	12.5% (7.4 Std Drinks)
<b>BOTTLE</b>	750ml burgundy bottle under screw cap
<b>FOOD MATCHES</b>	Seafood and lean white meat.
<b>CELLARING</b>	Drink young.
<b>WINEMAKERS</b>	Bill Sneddon & Alex Woods.

#### FURTHER NOTES