

ALLANDALE

Tasting Notes



2017 SEMILLON

VITICULTURE

Fruit was sourced from four notable vineyards in the heart of the Hunter Valley.

WINEMAKING

Picked early to preserve natural acidity and cold fermented in stainless steel using specially selected yeasts.

PALATE & BOUQUET Crisp grapefruit, sherbet and lifted lemon/lime flavours on the palate with a lingering finish that is zesty and dry.

ALCOHOL

11.5%

BOTTLE

750ml claret under screw cap

FOOD MATCHES

Fresh seafood such as oysters, prawns and scallops.

CELLARING

Fresh and vibrant: 1-3 years, mellow and complex: 4-10 years or more.

WINEMAKERS

Bill Sneddon & Alex Woods

FURTHER NOTES

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