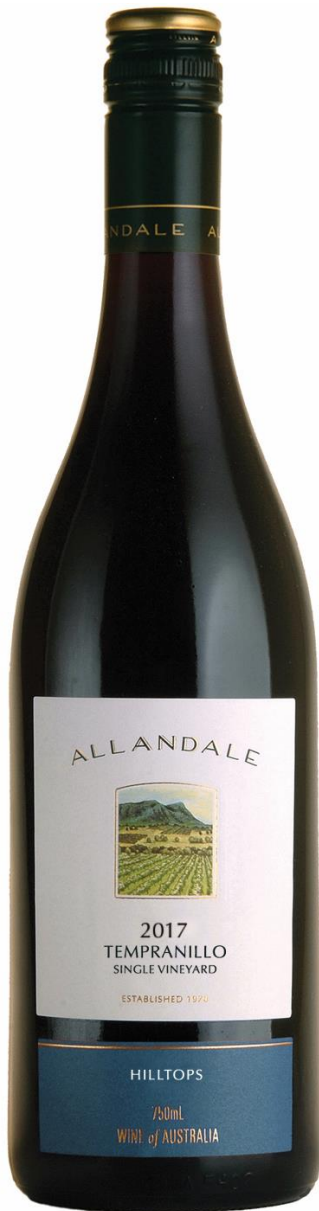


ALLANDALE

Tasting Notes



2017 TEMPRANILLO

VITICULTURE

Grown on a single vineyard in the Hilltops region near Young, NSW.

WINEMAKING

Using specially selected yeast and traditional fermentation techniques this wine was matured for 16 months in both French and American oak hogsheads.

PALATE & BOUQUET

Displaying bright, jammy, red berry characteristics that give the palate a soft, well-rounded finish, with the medium bodied tannins keeping it structured. French and American oak give subtle nutty, vanillin flavour that works alongside the juicy fruit.

ALCOHOL

14.0% Vol (8.6 Std Drinks)

BOTTLED

750ml under screw cap.

FOOD MATCHES

Tomato based paella with spicy chorizo.

CELLARING

At least 5-10 years.
*Recommend decanting prior to serving.
With age, natural sediment may occur.*

WINEMAKERS

Bill Sneddon & Alex Woods.

FURTHER NOTES

Four horizontal dotted lines for additional notes.

