

ALLANDALE

Tasting Notes



2017 WINEMAKERS RESERVE CHARDONNAY HUNTER VALLEY

VITICULTURE Our small batch Winemakers Reserve Chardonnay is a true 'old school' style Chardonnay. The perfect growing conditions in the Hunter Valley in 2017 has promoted captivating aromas, structure and length in this flavour-packed wine. Fruit was sourced from a single vineyard in the Hunter Valley.

WINEMAKING Allandale Reserve wines are only produced in exceptional years and 2017 was one such year. Made from unirrigated 'old vines', this classic Hunter Chardonnay was aged in the finest new French oak for 10 months.

PALATE & BOUQUET Length and balance puts this reserve in a different realm. Discover rich, honeyed stone fruit with hints of fresh melon. Subtle cashew notes add complexity textural mouthfeel is an outcome from the finest new French oak, extended maturation on lees and batonage.

ALCOHOL 14.0% (8.3 Std Drinks)

BOTTLE 750ml burgundy bottle under screw cap

FOOD MATCHES For the ideal food match we recommend succulent roast chicken with truffle mashed potato, steamed greens and good company.

FURTHER NOTES

CELLARING 2-6 years.

WINEMAKERS Bill Sneddon & Alex Woods.