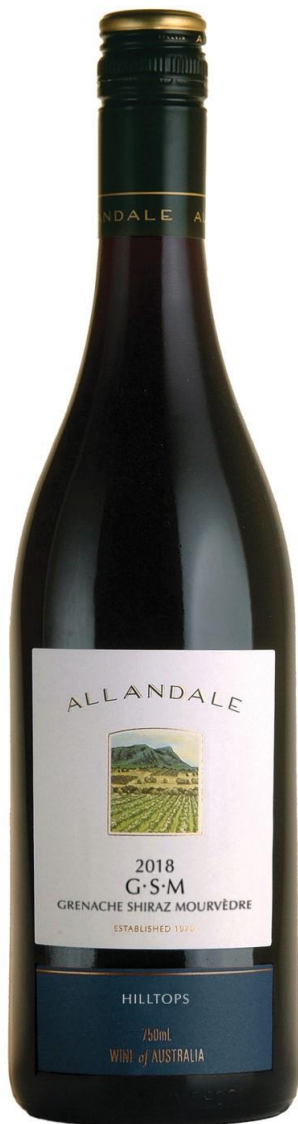


ALLANDALE

Tasting Notes



2018 GRENACHE SHIRAZ MOURVÈDRE

VITICULTURE

Fruit for the wine was sourced from the cool climate region of Hilltops, NSW.

WINEMAKING

Fermentation occurred in a traditional open fermenter while being hand plunged daily.

PALATE & BOUQUET

This rich, medium bodied wine offers up layers of complexity; ripe raspberry and cherry fruit, spiced rich Christmas pudding and firm structured tannins leaving the palate smooth.

ALCOHOL

14.0% Vol (8.3 Std Drinks)

BOTTLED

750ml under screw cap

FOOD MATCHES

Rare veal cutlet with soft creamy polenta and blue cheese sauce.

CELLARING

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

WINEMAKERS

Bill Sneddon & Alex Woods

FURTHER NOTES

