

# ALLANDALE

## Tasting Notes

### 2018 SAUVIGNON BLANC



**VITICULTURE** Fruit was sourced from the cool climate region of Orange, NSW.

**WINEMAKING** A specially selected aromatic yeast was chosen while fermentation occurred in stainless steel.

**PALATE & BOUQUET** Kiwifruit and subtle lychee aromas on the nose follow through onto the palate with a clean, refreshing citrus finish.

**ALCOHOL** 13.5% (8.0 Std Drinks)

**BOTTLE** 750ml bottle under screw cap

**FOOD MATCHES** Seafood and lean white meat.

**CELLARING** Drink young.

**WINEMAKERS** Bill Sneddon & Alex Woods.

#### FURTHER NOTES

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