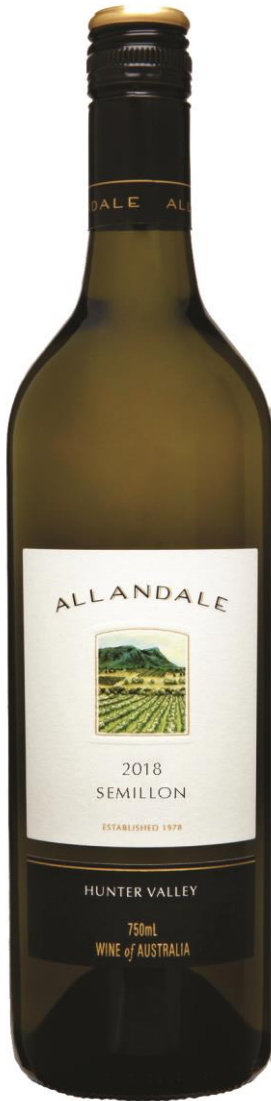


# ALLANDALE

## Tasting Notes

### 2018 SEMILLON



#### VITICULTURE

Fruit was sourced from several vineyards in 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

13.0% (7.7 Std Drinks)

#### BOTTLE

750ml bottle 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

132 Lovedale Rd Lovedale NSW 2325 Australia **P** +61 2 4990 4526 **F** +61 2 4990 1714

**E** wines@allandalewinery.com.au **W** www.allandalewinery.com.au