

# ALLANDALE

## Tasting Notes



### 2018 'WILLIAM' MÉTHODE TRADITIONNELLE BLANC ET NOIR

#### VITICULTURE

Hand-picked Chardonnay and Pinot Noir from low yielding vineyards in the Hunter Valley.

#### WINEMAKING

Fruit was gently whole bunch pressed to retain as much fruit flavour as possible. The base wine was bottle fermented using the traditional method with time on lees for 18 months to add bready complexity prior to disgorging.

#### PALATE & BOUQUET

This Blanc et Noir is predominately made from Chardonnay giving it the backbone of fruit and fresh acidity, while the Pinot Noir adds weight and interest. The palate is finely textured, long and rich with hints of floral lemon zest, overload with creamy, nutty, brioche-like flavours.

#### ALCOHOL

13.0% (7.7 Std Drinks)

#### BOTTLE

750ml burgundy bottle under cork.

#### FOOD MATCHES

Great as an aperitif, the William Blanc et Noir is also a versatile food wine that would match perfectly with any seafood canapes, such as corn blinis, smoked trout and herb crème fraiche or simply with fresh oysters.

#### 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](mailto:wines@allandalewinery.com.au) **W** [www.allandalewinery.com.au](http://www.allandalewinery.com.au)