

# ALLANDALE

## Tasting Notes

### 2019 CHARDONNAY



#### VITICULTURE

Fruit was sourced from several vineyards in the Hunter Valley.

#### WINEMAKING

The juice was fermented in both stainless steel vats and new fine grain French oak, followed by a period of extended lees maturation, giving the wine and opulent richness and structure.

#### PALATE & BOUQUET

The nose has generous aromas of white peach and toasted coconut while the palate offers a balanced, clean citrus finish.

#### ALCOHOL

14.0% (8.3 Std Drinks)

#### BOTTLE

750ml bottle under screw cap

#### FOOD MATCHES

Creamy seafood pasta.

#### CELLARING

Drink now, or cellar for 3-5 years for a more toasty, textural finish.

#### WINEMAKERS

Bill Sneddon & Alex Woods.

#### FURTHER NOTES

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