



WINTER REPORT

How quickly time passes! Already we are bottling our 2023 reds and the last of the 2024 unwooded whites. Easter and the Lovedale Long Lunch are well in the rear vision mirror.

Now that the 2024 vintage wines have been clarified for bottling it is becoming evident that the 2024 vintage really was one "out of the box". The alcohols are slightly higher than we would normally expect but the flavours are rich and lingering. In fact this July club pack contains two of the whites from this terrific Hunter vintage. Try the Semillon and you will see the benefit of buying more to cellar!

As we start pruning the vineyard we are already looking towards the next vintage - a cycle that seemingly never ends.

Of particular note for this year is one of our winemakers, Jeremy, is off to Portugal for a vintage, working in a small winery in the Alentejo region. This winery has been removing traditional French varietals and planting old, traditional Portuguese varieties, many of which had been long since grubbed out. A really unique and, I expect, career defining visit.

You will find our team at a few off-site wine events in the next few months, the dates of which are included on this page. We'd love to have you come along and join us for a day of great local wines and produce.

As always none of this is possible without your ongoing support and at a time when cost of living pressure is impacting us all, your support is very much appreciated.

Thanks and best regards,
Bill Sneddon Director/Winemaker

Jeremy's Feature Wine

2023 WINEMAKER'S RESERVE SHIRAZ HUNTER & McLAREN VALE

VITICULTURE The composition of this small batch wine integrates the signature characteristics of Shiraz from the Hunter Valley and McLaren Vale regions to form a bold yet vibrant Winemaker's Reserve Shiraz. The Hunter fruit used for 67% of this wine was harvested from an unirrigated single vineyard on volcanic terroir nestled at the foot of the Brokenback Mountain Range. The McLaren Vale fruit is 33% of this blend and was harvested ripe.

WINEMAKING The volcanic terroir of the Hunter Shiraz and 13 months maturation in fine grain French hogshead oak barrels has provided complexity to complement the soft berry palate typically associated with Hunter Shiraz. Cold soaking the ripe-picked McLaren Vale Shiraz for a week has given maximum tannin and flavour extraction followed by maturation in new American hogshead oak barrels for 14 months. This has given the final blend the full-bodied shot in the arm needed to bolster the softer Hunter Shiraz, culminating in a punchy, flavourful, premium reserve wine.

ALCOHOL 14.0% (8.3 standard drinks) **BOTTLED** 750ml bottle under screw cap **CELLARING** 5-10 years

Save the Dates

Hunter Valley Wine & Beer Festival
13th July @ Rydges Resort Hunter Valley

Balmoral Uncorked
20th October @ Balmoral Beach

Wahroonga Food & Wine Festival
27th October @ Wahroonga Park



Winemaker, Jeremy Churchill



Lovedale

LONG LUNCH

« EST 1994 »
HUNTER VALLEY

WRAP-UP

We celebrated the 30th Lovedale Long Lunch event on the weekend of May 18 and 19 and it was again a big success. Despite some dicey weather in the lead-up, the skies 'played nice' with us for most of the weekend, less a quick sprinkle or two on Saturday. The little bit of rain didn't dampen our spirits (*pun intended!*) and two days of great wine, food, music, dancing and weather was had by all.

Our Club Members enjoyed the VIP area spread across the new cellar door, the courtyard and the terrace.

A huge thank you to our staff and suppliers who make the event possible, as well as our wine club members, locals, friends and family who came out over the weekend to support us and the event.



Pup-date

Bugzy is nearly 18 months old, her interests have evolved now she's a young lady to include grooming **Sonny**, following Sonny, biting Sonny, annoying Sonny, loving Sonny...you get the picture!

When she's not harassing Sonny she enjoys herding customers from the carpark into the cellar door, dropping her tug rope in your lap to play and finding various dead creatures to bring into the office. Sonny is still a sensitive little guy who hates storms, bad vibes and loud people, but has learned to love (or tolerate) his little sister Bugzy.

We also received a much-welcome visit back in May from our old boy Baxter who has been enjoying his twilight years down in Young. During his stay he fell right back in to his routine of sunbaking in the carpark, demanding butt-scratches from customers and snoozing for 23 hours a day.



Sonny & Bugzy



Bugzy



Baxter

July 2024 Club Pack



2024 VERDELHO HUNTER VALLEY

Melon, fruit bouquet is dominant with hints of fresh banana. It has a generous textural palate, making its place as a top Hunter Valley varietal.

MATCH WITH: Sushi, Thai green curry, or Vietnamese spring rolls

RRP \$28 per bottle / \$285 per dozen
MEMBERS \$23.80 per bottle / \$242.25 per doz



2022 SAUVIGNON BLANC ORANGE

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

MATCH WITH: Crispy tempura fish burrito, with slaw and peach jalapeño hot sauce

RRP \$28 per bottle / \$285 per dozen
MEMBERS \$23.80 per bottle / \$242.25 per doz



2024 SEMILLON HUNTER VALLEY

Fresh lemon/lime flavours on the palate with a lingering pink grapefruit finish that has a zesty sherbet mouthfeel and a bone dry finish.

MATCH WITH: Crab linguini with parsley, chilli, lemon, garlic and pangrattato

RRP \$28 per bottle / \$285 per dozen
MEMBERS \$23.80 per bottle / \$242.25 per doz



2023 WINEMAKER'S RESERVE SHIRAZ HUNTER VALLEY & MCLAREN VALE

A blend of mostly Hunter Shiraz with a soft berry palate, a perfect complement to a portion of McLaren Vale Shiraz giving a full-bodied shot in the arm to bolster the softer Hunter Shiraz.

MATCH WITH: Osso bucco, gremolata and crispy rosemary and garlic potatoes

RRP \$65 per bottle / \$655 per dozen
MEMBERS \$55.25 per bottle / \$556.75 per doz



2018 SHIRAZ HILLTOPS

Ripe dark fruit characters and spice on the nose follow through onto the palate. French and American oak tannins balance off the richness of this full bodied Shiraz.

MATCH WITH: 8-hour roasted lamb shoulder, with a pistachio & dried fig salsa

RRP \$36 per bottle / \$365 per dozen
MEMBERS \$30.60 per bottle / \$310.25 per doz



2018 CABERNET SAUVIGNON HILLTOPS

Subtle herbaceous mint and pine freshness on the nose, complemented by rich cherry fruit weight on the palate, defined by an intense tannin structure to finish.

MATCH WITH: Slow-cooked lamb ribs served with a mint and honey sticky sauce

RRP \$36 per bottle / \$365 per dozen
MEMBERS \$30.60 per bottle / \$310.25 per doz

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Online!**

Use code **AWClub24**
at the checkout online at
www.allandalewinery.com.au
to receive your member's
15% discount.

WINTER ORDER FORM

WINES CURRENTLY AVAILABLE	PRICE			bottle	QUANTITY		TOTAL
	per bottle	per six pack	per dozen		six pack	dozen	
SPARKLING							
2024 Sparkling Gewürztraminer Goulburn Valley	\$30	\$180	\$305				
2019 William Sparkling Hunter Valley	\$45	\$250	\$455				
WHITE							
2024 Semillon Hunter Valley	\$28	\$168	\$285				
2023 Arabella Hilltops	\$30	\$180	\$305				
2023 Chardonnay Hunter Valley	\$30	\$180	\$305				
2024 Verdelho Hunter Valley	\$28	\$168	\$285				
2023 Pinot Gris Hilltops	\$28	\$168	\$285				
2022 Sauvignon Blanc Orange	\$28	\$168	\$285				
RED							
2023 Classic Rosé Hilltops	\$30	\$180	\$305				
2022 Lombardo Hilltops	\$30	\$180	\$305				
2022 GSM Hilltops	\$36	\$216	\$365				
2022 Malbec Hilltops	\$36	\$216	\$365				
2018 Cabernet Sauvignon Mudjee	\$36	\$216	\$365				
2018 Cabernet Sauvignon Hilltops	\$36	\$216	\$365				
2021 Shiraz McLaren Vale	\$36	\$216	\$365				
2018 Shiraz Hilltops	\$36	\$216	\$365				
WINEMAKER'S RESERVE							
2022 Winemaker's Reserve Chardonnay Hilltops/Hunter Valley	\$55	\$300	\$555				
2023 Winemaker's Reserve Shiraz Hunter Valley/McLaren Vale	\$65	\$360	\$655				
DESSERT							
2017 Botrytis Viognier 375mL Hilltops	\$37	\$222	\$375				
'Sienna' Fortified 500mL Hilltops	\$37	\$222	\$375				
GIFTS & SPECIALS							
TAILS WAGS DOG WHITE	\$19	\$114	\$120*				
TAIL WAGS DOG RED	\$19	\$114	\$120*				
1 YEAR ALLANDALE WINE CLUB SUBSCRIPTION*		3x6 pack \$327	3x12 pack \$597				
GIFT CERTIFICATE* (minimum \$25 value)							
MAGNUM 2014 Winemaker's Reserve Shiraz Barossa	\$120						
MAGNUM 2015 Winemaker's Reserve Cab. Sauv. Mudjee	\$120						

FREIGHT PER BOX Newcastle & Sydney \$15 - Australia-wide \$20. Free for orders of 3+ dozen.

* No further discount applies.

Sub Total \$
 Less Wine Club 15% Discount
 Plus Road freight (see left) \$
TOTAL \$

YOUR DETAILS

Name **DOB
 Address
 Suburb State Postcode
 E-mail Phone

DELIVERY ADDRESS (if different from above)

Name
 Address
 Suburb State Postcode

SPECIAL DELIVERY INSTRUCTIONS

☐ At front door ☐ On the front porch ☐ Any safe place on my premises ☐ By the side gate
☐ Signature Required (leave card if not home) ☐ Under carport/veranda ☐ Other

Thank you for your order

PAYMENT

☐ VISA ☐ MASTERCARD ☐ AMEX Card Holder Name
 Card Number Expiry / CW

JOIN THE ALLANDALE WINE CLUB

Tick your choice ☐ Receive a 6 pack 3 times per year for \$109 each ☐ Receive a dozen pack 3 times per year for \$199 each

Special wine requests*

* Whilst every effort will be made to meet special wine requests, some wines may run out of stock and be substituted for new vintages or similar styles without notice.

Agreement: I hereby wish to join Allandale Wine Club. I understand that I will receive one tasting pack in the first week of April, July and October each year. The cost of these tasting packs will be automatically debited from my nominated credit card. If I wish to cancel my membership I can contact the winery directly. Notification of cancellation must be received at least two weeks prior to the mail out dates.

** In compliance with the Office of Liquor, Gaming & Racing, I declare that I am over 18 years, and no other person will take delivery.

Office of Liquor, Gaming & Racing - Liquor Act 2007 states that it is an offence to sell or supply, or to obtain supply of liquor on behalf of a person under the age of 18 years.

Signature Print Name Date / /