

ALLANDALE

unfiltered

AUTUMN 2021 • ISSUE 35



BILL'S AUTUMN REPORT

I am happy to report that we are off to a great start to the 2021 vintage compared to the 2020 vintage. The long drought of the last three years has well and truly broken with significant rains into January. This rain has created somewhat challenging conditions for some of our grape providers, however the vast majority of fruit received so far is in outstanding condition. The biggest improvement we have seen this year is yields bouncing back closer to "normal" pre-drought volumes. While less sunlight exposure

has slowed ripening periods for some vineyards, temperatures have been comparatively mild in 2021 which has been a relief for growers and winemakers alike.

At the time of printing the newsletter the fruit we source from cooler regions is still to come in to the winery. It is looking promising on the vines so we have high hopes of producing some excellent, varietal cool-climate wines.

With the onset of Autumn we would usually begin preparations for the annual Lovedale Long Lunch in May. As the event did not go ahead last year for obvious reasons, we had anticipated for a return in time for 2021's scheduled dates. However due to the challenging logistics of hosting a COVID-Safe event, the Lovedale Long Lunch will sadly not go ahead again this year.

The Long Lunch committee has every intention for the event to return on 21st & 22nd May 2022, pending we can do so safely. In the meantime we have toyed with the idea of doing a smaller more casual event at Allandale, accessible only to our Club Members, so keep your eye out for updates.

Fortunately we have seen the confirmation of a few smaller scale food and wine events going ahead scheduled later this year. We look forward to seeing those of you who can make it to any of them.

With state borders open and some events back on in 2021, we hope to see more of our interstate Club Members visiting us at the winery. For those unable to travel, showing your support by buying our wines and telling your friends and family about Allandale is immensely appreciated as always.

Lastly, as mentioned later in this newsletter, we say 'goodbye but not farewell' to Katrina. Katrina has had a major impact on the professionalism and success of the business. On a personal and professional note she will be sadly missed in her day-to-day role but we are grateful for her to continue at least some of her work remotely. We wish her all the best with her move to Queensland.

Best wishes,

B. Sneddon

Bill Sneddon General Manager/Chief Winemaker

Diary Dates

19TH JUNE 2021

Hunter Valley Wine Festival

@ Crowne Plaza

1ST AUGUST 2021

Food & Wine Festival

@ Mount Penang Gardens

31ST OCTOBER 2021

Wahroonga Food & Wine Festival

@ Wahroonga Park

A New Face - Tahlia

A native to a small mining town in rural Queensland, Tahlia moved to New South Wales in July 2020 to live with her Newcastle-based partner. Tahlia has touched on a number of industries prior to her start at Allandale last October, spanning real estate, hospitality and local council. While her background in wine isn't extensive, Tahlia has diligently attended a Wine & Spirit Education Trust course and wine tasting dinners to expand her skillset. Predominately a red drinker and already with great taste, the Matthew Shiraz has taken the top spot as Tahlia's favourite Allandale wine.





William Passionfruit Martini

INGREDIENTS *Makes 2 cocktails*

2 passionfruit, halved (*for juice*)
 2 passionfruit, halved (*for garnish, optional*)
 60ml (¼ cup) vanilla vodka
 30ml passionfruit liqueur
 30ml fresh lime juice
 1 tablespoon sugar syrup
 Ice, to mix
 60ml (¼ cup) chilled William Sparkling

INSTRUCTIONS

1. Scoop the pulp from 1 passionfruit and strain through a fine sieve. Discard seeds.
2. Place passionfruit juice, vodka, liqueur, lime juice, sugar syrup and ice into cocktail shaker. Shake well to combine. Strain cocktail into two martini glasses.
3. Divide the William Sparkling between the two martini glasses. Top with reserved passionfruit halves.



Goodbye for now!

Chances are if you've visited or called Allandale at all in the last 10 years, you have spoken to Katrina. While her role focuses on accounts, Kat does just about everything; events, sales, marketing and even helping to plunge red fruit in an absolute pinch.

Those close to Kat know her by her official title; full-time vacationer, occasional Accountant. She will return from a holiday and start planning the next one, but not before showing you a carefully edited video montage of her trip.

Katrina married her partner Ketan in a beautiful ceremony late last year and will be moving north to the Sunshine Coast where they plan to settle down closer to some of their family and friends. Kat will still be taking care of accounts from afar and plans to return for events at the winery, but her regular presence in the office and cellar door will be greatly missed.

EAT LIKE A WINEMAKER: *Sushi Bowl* SERVES 4

During vintage when wine work is at it's busiest and most unpredictable, junk food would usually be in heavy rotation. In an effort to eat less rubbish we recruited Bill's daughter Anna and her fantastic foodie brain to meal prep some options more nutritious than carbs and cheese. Of all her tasty creations the unanimous staff favourite has been her Sushi Bowls. Packed full of colour and flavour, many of us have since begged Anna for the recipe to recreate them at home.

INGREDIENTS

Chicken

8 chicken thighs
 2 tbs soy sauce
 1 tsp sesame oil
 1 tsp wasabi (optional)
 1 tbs Kekap Manis

Salad

1 cup sushi rice
 3 tbs sushi rice seasoning
 1 cucumber
 1 avocado
 1 cup edamame

Garnish (optional)

pickled ginger
 honey roasted peanuts

Dressing

¼ cup Kewpie mayo
 wasabi (optional)

INSTRUCTIONS

1. Mix all the marinade ingredients together with the chicken thighs and cook on stove top until brown on the outside and completely cooked on the inside. Once cooked, place in fridge to cool.
2. Cook sushi rice. Once cooked, season with sushi rice seasoning and place in fridge to cool. Hint: A rice cooker is the easiest and most consistent way to cook sushi rice, but most sushi rice packets have instructions on how to cook the rice on a stove top. Follow these!
3. While your chicken and rice are cooling, cube cucumber and avocado into 2cm cubes.
4. Squeeze Kewpie mayo into mixing dish and add wasabi to taste.
5. Once chicken and rice have completely cooled, it's time to assemble your bowl. Place rice in bottom of bowl, then assemble your chicken, edamame, cucumber and avocado on top. Add desired amount of pickled ginger and peanuts. Drizzle wasabi mayo mix on top and enjoy!

Wine Match: *If you make this at home it's best paired with the 2021 Verdelho.*



April 2021 Club Pack



2018 WILLIAM SPARKLING HUNTER VALLEY

Chardonnay adds fresh acidity, while the Pinot Noir adds weight. The palate is finely textured, with hints of floral lemon zest and brioche-like flavours.

MATCH WITH: Beetroot and gin cured salmon with sour cream on a toasted sourdough crisp.

RRP \$45 bottle/ \$455 doz

CLUB MEMBERS \$38.25 bottle/ \$386.75 doz



2017 AGED SEMILLON HUNTER VALLEY

Grapefruit, sherbet and lifted lemon/lime flavours on the nose, with the beginnings of more savoury, straw-like characters on the palate.

MATCH WITH: Pan-seared octopus with a pickled fennel, herb and radicchio lettuce salad.

RRP \$30 bottle/ \$305 doz

CLUB MEMBERS \$25.50 bottle/ \$259.25 doz



2021 VERDELHO HUNTER VALLEY

The tropical fruit bouquet is dominant with hints of fresh kaffir lime. It has a generous and textural palate, marking its place as a top Hunter varietal.

MATCH WITH: The 'eat like a winemaker' sushi bowl recipe in this newsletter.

RRP \$22 bottle/ \$225 doz

CLUB MEMBERS \$18.70 bottle/ \$191.25 doz



2017 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: Ottolenghi's sweet corn polenta with a rich tomato and eggplant ragu.

RRP \$30 bottle/ \$305 doz

CLUB MEMBERS \$25.50 bottle/ \$259.25 doz



2020 DURIF RIVERINA

A medium bodied style delivering hints of Morello cherry, dried spices and gentle dark leather. This wine can be served at room temperature or chilled for ten minutes.

MATCH WITH: Vintage cheddar cheese, fresh, crunchy sourdough and fig paste.

RRP \$30 bottle/ \$305 doz

CLUB MEMBERS \$25.50 bottle/ \$259.25 doz



2019 RESERVE GRANDFATHER'S SHIRAZ HILLTOPS

Rich berry fruit with nuances of spice and espresso, enhanced by 15 months in both French and American oak hogsheads. This wine celebrates the birth of another grandson Hugh in 2019. This will continue to age gracefully over many birthdays.

MATCH WITH: Pan-fried scotch fillet with herb butter and creamy potato mash.

RRP \$50 bottle/ \$505 doz

CLUB MEMBERS \$42.50 bottle/ \$429.25 doz

**Order
Online!**

Use code **AWClub21**
at the checkout online at
www.allandalewinery.com.au
to receive your member's
15% discount.

APRIL ORDER FORM

WINES CURRENTLY AVAILABLE	PRICE			QUANTITY			TOTAL
	per bottle	per six pack	per dozen	bottle	six pack	dozen	
SPARKLING							
2019 Sparkling Gewürztraminer Goulburn Valley	\$22	\$132	\$225				
2018 William Sparkling Hunter Valley	\$45	\$250	\$455				
WHITE							
2017 Aged Semillon Hunter Valley	\$30	\$180	\$305				
2019 Chardonnay Hunter Valley	\$25	\$150	\$255				
NV Tail Wags Dog White Blend	\$17	\$102	\$100*				
2019 Sauvignon Blanc Orange	\$22	\$132	\$225				
2021 Verdelho Hunter Valley	\$22	\$132	\$225				
RED							
2020 Classic Rosé Hilltops	\$25	\$150	\$255				
2020 Lombardo	\$22	\$132	\$225				
NV Tail Wags Dog Red Blend	\$17	\$102	\$100*				
2018 Tempranillo Hilltops LIMITED STOCK	\$30	\$180	\$305				
2020 Durif Riverina	\$30	\$180	\$305				
2018 Grenache Shiraz Mourvèdre Hilltops	\$30	\$180	\$305				
2017 Cabernet Sauvignon Mudgee	\$30	\$180	\$305				
2017 Cabernet Sauvignon Hilltops	\$30	\$180	\$305				
2018 Matthew Shiraz Hunter Valley	\$40	\$240	\$405				
2016 Shiraz Hilltops	\$30	\$180	\$305				
WINEMAKER'S RESERVE							
2017 Grandfather's Reserve Shiraz Hilltops	\$50	\$275	\$505				
2019 Grandfather's Reserve Shiraz Hilltops	\$50	\$275	\$505				
2014 Winemaker's Reserve Semillon Hunter Valley	\$50	\$275	\$505				
2011 Winemaker's Reserve Semillon Hunter Valley	\$50	\$275	\$505				
2015 Winemaker's Reserve Cabernet Sauvignon Mudgee	\$60	\$320	\$605				
2018 Winemaker's Reserve Shiraz Cabernet Sauvignon Mudgee & Hilltops	\$60	\$320	\$605				
DESSERT							
2017 Botrytis Viognier 500mL Hilltops	\$35	\$210	\$355				
GIFTS							
1 YEAR ALLANDALE WINE CLUB SUBSCRIPTION*	3x6 pack \$297	3x12 pack \$540					
GIFT CERTIFICATE* (minimum \$20 value)							
MAGNUM 2014 Winemaker's Reserve Shiraz Barossa	\$120						
MAGNUM 2015 Grandfathers Reserve Shiraz Hilltops	\$100						
MAGNUM 2015 Winemaker's Reserve Cab. Sauv. Mudgee	\$120						

FREIGHT PER BOX Newcastle & Sydney \$9 - Australia-wide \$12. 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 \$99 each ☐ Receive a dozen pack 3 times per year for \$180 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 / /