

ALLANDALE

unfiltered

AUTUMN 2024 • ISSUE 44



ALEX'S AUTUMN REPORT

2024 started with a bang as we received the keys to our brand new cellar door after 6 months of construction. We had the chance to use the space over the Christmas/New Year's period and it has been a pleasure to work in, especially through some of the hotter 40 degree days in summer when we were able to put our air conditioners to great use! The space has added a huge degree of comfort to the tasting experience we're able to offer our customers, most importantly to club members like you who can now book our private

Members Tasting Room separated from the main cellar door area by the double sided fireplace..

The Hunter vintage provided some excellent quality Semillon, Chardonnay, Verdelho and Shiraz, the warm weather wrapping it up by early February, with a 2024 Winemakers Reserve Chardonnay in the making.

Hilltops contributed some wonderful looking red fruit in March, the quality of which will likely deliver a Winemaker's Reserve red in the near future.

It would be remiss of me not to acknowledge the significance of this newsletter personally as it marks my first in my new role as General Manager and Chief Winemaker. It also marks our first in a long time without Bill at the helm, a substantial change in and of itself. Bill's tutelage has made a significant impact on all of our staff, both professionally and personally over the years, and I speak for us all when I say how proud we are to continue to uphold the standard he has set for many more years to come.

This newsletter should also serve as a reminder to members that we would love to see you at the 30th anniversary of the Lovedale Long Lunch this May. Members who purchase tickets to the event will also have access to our VIP tent hosted by myself, where I will be pouring some interesting current and museum released wines for you to try. See page 2 for more information.

Thank you for your continued support, we hope to see you at the Lovedale Long Lunch in May, or in our new cellar door on your next trip to the Hunter.

Thanks and regards,

Alex Woods General Manager/Chief Winemaker

New Digs!



Lovedale Long Lunch 2024

SATURDAY 18 & SUNDAY 19 MAY 2024

The biggest weekend in Lovedale is back and celebrating its 30th anniversary! The Lovedale Long Lunch is a progressive style lunch where food and wine lovers are invited to discover the wonders of Lovedale. Each May, a decadent line up of the Hunter Valley's leading chefs team up with six of Lovedale's finest wineries and local entertainment for a weekend of foodie fun. For information on how to book tickets to the event, inclusions and prices visit www.lovedalelonglunch.com.au or call Riley on (02) 4990 4526 with any questions.

Local Pokolbin chefs, Daniel and Meagan Teggins and their team at Twine Restaurant, are back again to offer Lovedale Long Lunch goers a true Hunter dining experience using fresh and locally sourced produce. You can experience their amazing food and service in person at Allandale with the delicious menu available in May as shown below.



Rock Lobster and King Prawn Ravioli



Slow-roasted Pork Belly



Gin and Tonic Cheesecake



MENU

MAIN 1: Rock Lobster and King Prawn Ravioli with heirloom tomatoes, Allandale Semillon garlic butter sauce topped with shaved pecorino cheese

MAIN 2: Slow-roasted Pork Belly, crackle puff, poached pink lady apple, creamy mash & red wine jus

MAIN GF/VEGAN OPTION: Panang Curry with a rich sauce, silken tofu, garden-fresh vegetables and fragrant Jasmin rice

DESSERT: Gin and tonic cheesecake with meringue crumb and citrus swirl

CHEESE: Lovedale's very own Binnorie Dairy top selling brie, smoked King Island cheddar, house-made pickle and crackers

You're one of our Very Important People!

As part of your Wine Club membership benefits, you have access to Allandale's VIP tent over the course of the Lovedale Long Lunch weekend on Saturday 18th and Sunday 19th May 2023.

In the VIP tent you will have exclusive access to our premium and museum wines, entertainment and reserved seating in our designated member's area. If you want to take it easy, you can sip on some Winemaker's Reserve wines and enjoy your view of the stage while you chat with our winemakers.

ENTRY Free entry to the VIP tent is available for any Allandale Wine Club members plus one guest, and \$30 per person for any additional guests. Complimentary grazing boards will be provided.

NB It is essential you purchase a Lovedale Long Lunch event ticket to be eligible to gain access to the VIP tent.

VIP BOOKING & RSVP To secure your table, RSVP to the winery by Monday 6th May 2024 via phone or email at 02 4990 4526 or wines@allandalewinery.com.au



April 2024 Club Pack



2022 WINEMAKER'S RESERVE CHARDONNAY

HILLTOPS & HUNTER VALLEY

White stone fruit, soft flower blossom and brioche aromas enhanced by subtle oak characters on the nose follow through onto the palate.

MATCH WITH: Spicy tuna crispy rice, topped with avocado and kewpie

RRP \$50 per bottle / \$505 per dozen
MEMBERS \$42.50 per bottle / \$429.25 per dozen



2023 DRY ROSÉ

HILLTOPS

An elegant wine made in the Provence style from South East France. Strawberries and cream dominate the nose with fresh red fruit and a light spritz on the palate, finishing in a dry style.

MATCH WITH: Pan-fried snapper fillet with a fried shallot butter and creamy mash potato

RRP \$27 per bottle / \$275 per dozen
MEMBERS \$22.95 per bottle / \$233.75 per doz



2022 SEMILLON

HUNTER VALLEY

Crisp grapefruit and lifted lemon/lime flavours on the palate with a lingering finish that gives a zesty sherbet mouthfeel.

MATCH WITH: Sydney Rock oysters with a tomato yum and lime granita

RRP \$25 per bottle / \$255 per dozen
MEMBERS \$21.25 per bottle / \$216.75 per doz



2022 MALBEC

HILLTOPS

Deep ruby in colour with intense aromas of blackberry, plum and vanilla combined with an elegant tannin structure.

MATCH WITH: Mortadella and gruyere puff pastry parcels with a pickled guindilla pepper

RRP \$32 per bottle / \$325 per dozen
MEMBERS \$27.20 per bottle / \$276.25 per doz



2021 SHIRAZ

MCLAREN VALE

This wine has a complex luscious and jammy berry fruit palate, complemented with rich coffee and spice overtones.

MATCH WITH: Rare steak with dirty martini salsa verde and sumac fries

RRP \$32 per bottle / \$325 per dozen
MEMBERS \$27.20 per bottle / \$276.25 per doz



2018 CABERNET SAUVIGNON

MUDGE

Herbaceous eucalypt characters on the nose are complemented by dark fruit flavours following through to the palate, underpinned by firm tannins typical of this variety.

MATCH WITH: Red wine braised beef ribs, rainbow potato mash, chives

RRP \$32 per bottle / \$325 per dozen
MEMBERS \$27.20 per bottle / \$276.25 per doz

Order Online!

Use code 2024clubaw at the checkout online at www.allandalewinery.com.au to receive your member's 15% discount.

AUTUMN ORDER FORM

WINES CURRENTLY AVAILABLE	PRICE			QUANTITY			TOTAL
	per bottle	per six pack	per dozen	bottle	six pack	dozen	
SPARKLING							
2022 Sparkling Gewürztraminer Goulburn Valley	\$27	\$162	\$275				
2019 William Sparkling Hunter Valley	\$45	\$250	\$455				
WHITE							
2022 Semillon Hunter Valley	\$25	\$150	\$255				
2023 Semillon Hunter Valley	\$25	\$150	\$255				
2023 Arabella Hilltops	\$27	\$162	\$275				
2023 Chardonnay Hunter Valley	\$27	\$162	\$275				
2024 Verdelho Hunter Valley	\$25	\$150	\$255				
2023 Pinot Gris Hilltops	\$25	\$150	\$255				
2022 Sauvignon Blanc Orange	\$25	\$150	\$255				
RED							
2021 Classic Rosé Hilltops	\$27	\$162	\$275				
2023 Classic Rosé Hilltops	\$27	\$162	\$275				
2022 Lombardo Hilltops	\$27	\$162	\$275				
2022 GSM Hilltops	\$32	\$192	\$325				
2022 Malbec Hilltops	\$32	\$192	\$325				
2018 Cabernet Sauvignon Mudgee	\$32	\$192	\$325				
2018 Cabernet Sauvignon Hilltops	\$32	\$192	\$325				
2021 Shiraz McLaren Vale	\$32	\$192	\$325				
2018 Shiraz Hilltops	\$32	\$192	\$325				
WINEMAKER'S RESERVE							
2022 Winemaker's Reserve Chardonnay Hunter Valley	\$50	\$275	\$505				
DESSERT							
2017 Botrytis Viognier 375mL Hilltops	\$37	\$222	\$375				
'Sienna' Fortified 500mL Hilltops	\$37	\$222	\$375				
GIFTS & SPECIALS							
TAIL WAGS DOG WHITE	\$17	\$102	\$100*				
TAIL WAGS DOG RED	\$17	\$102	\$100*				
1 YEAR ALLANDALE WINE CLUB SUBSCRIPTION*		3x6 pack \$327	3x12 pack \$597				
GIFT CERTIFICATE* (minimum \$25 value)							
MAGNUM 2019 William Sparkling Hunter Valley	\$90						
MAGNUM 2014 Winemaker's Reserve Shiraz Barossa	\$120						
MAGNUM 2015 Winemaker's Reserve Cab. Sauv. Mudgee	\$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 ____ / ____ CVV ____

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 ____ / ____ / ____