

ALLANDALE

unfiltered

WINTER 2019 • ISSUE 30



BILL'S WINTER REPORT

The 26th Annual Lovedale Long Lunch is done for another year and I'd like to extend my thanks to all who came and enjoyed great wine, food and weather, and made the event a success for another year. An extra special thanks to our Wine Club Members and guests who enjoyed our Lovedale Long Lunch VIP Tent. We hope to see even more of you there next year!

With the dust settled from the 2019 vintage and Lovedale Long Lunch, we are looking at the next few months and focusing on bottling. Among the bottling to be done will be our first foray into a dry table red using Grenache, Shiraz & Mourvèdre (GSM). As you may recall we have briefly touched on a GSM blend in the past with our 2018 Classic Rosé. As a light, crisp Rosé it was delightfully well-received and we look forward to introducing the new GSM to the cellar door and our Members by the next Club Pack in October.

Ps. Have you missed our William Sparkling just as much as we have? Keep an eye on our social media...we might have a new vintage released just in time for your Christmas Day drinks!

Best wishes,

B. Sneddon

Bill Sneddon - General Manager/Chief Winemaker

PICTURES: LEFT - Wine Club Members Darryl & Yvette Clark (middle) and friends enjoying a few glasses in our Lovedale Long Lunch VIP Tent on Saturday. Not pictured...their return visit on Sunday!

RIGHT - The weather for Lovedale Long Lunch 2019 can only be described as perfect! The sun made for a great weekend of flowing Rosé and moves on the dance-floor.

Diary Dates

AUGUST 4 The Food & Wine Festival

@ Mount Penang Gardens & Event Park, Kariong

AUGUST 31 & SEPTEMBER 1 Tastes of Coogee

@ Coogee Oval, Sydney

AUGUST 31 & SEPTEMBER 1 Tastes At The Bay

@ Nelson Bay & D'albora Marinas, Port Stephens

SEPTEMBER 15 Harvest on the Harbour

@ Honeysuckle Hotel, Newcastle



Perfect weather all weekend



VIP at Lovedale Long Lunch

Alex's Featured Wine 2018 Semillon HUNTER VALLEY

This Hunter Valley staple was picked early in the season to preserve natural acidity and cold fermented in stainless steel using specially selected yeasts. Crisp grapefruit, sherbet and lifted lemon/lime flavours on the palate with a lingering finish that is zesty and dry.

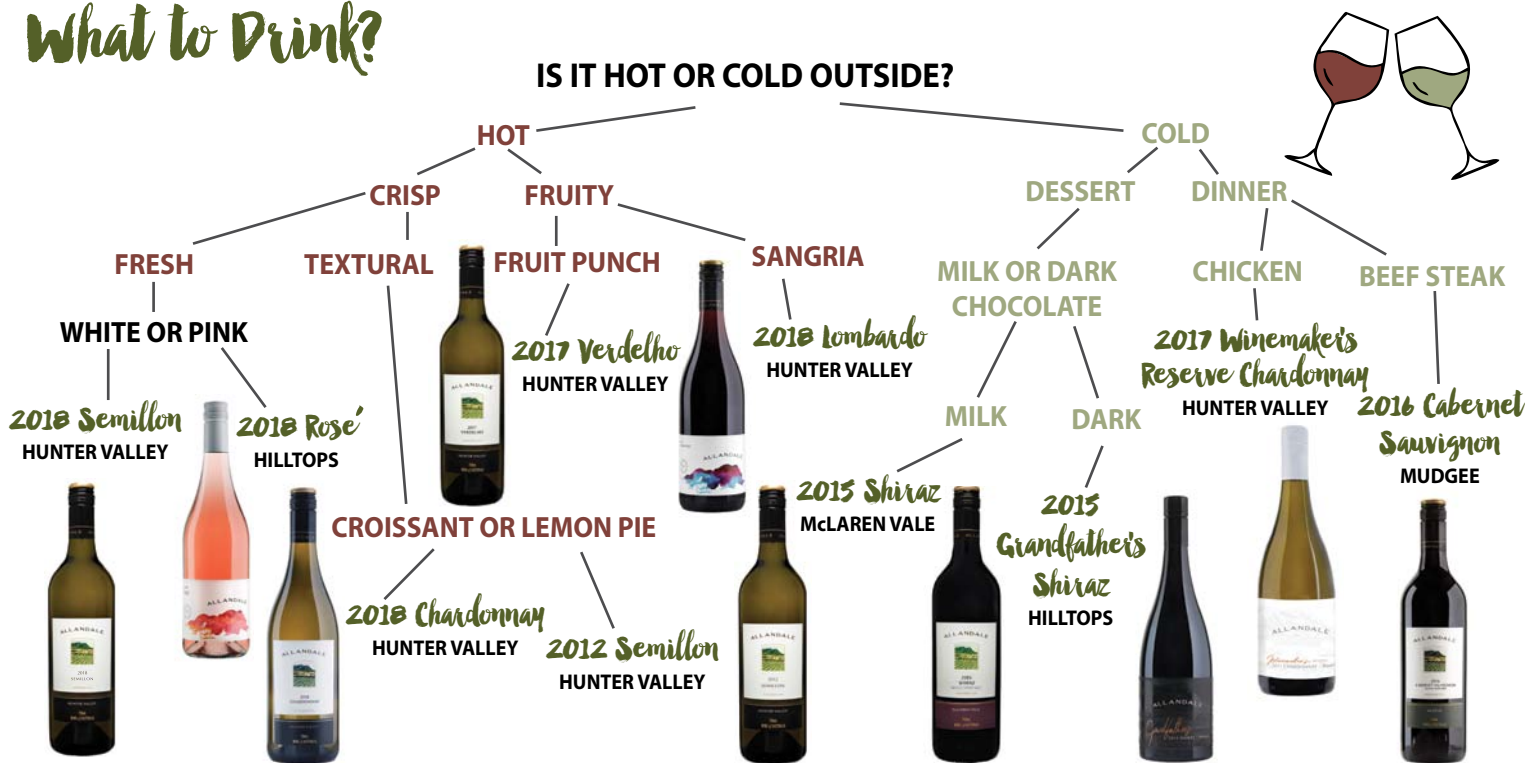
If you're enjoying the fresh, vibrant zest, drink within the next 1-3 years. 2018 was a good vintage for Hunter Semillon, so aging this wine for another 4-10 years is recommended if you prefer a mellow, toasty finish.

Pairing tip: To best enjoy as a young wine, a traditional Hawaiian raw Tuna Poke bowl is a perfect match. Toss fresh Tuna in soy sauce, sesame seeds and rice wine vinegar before piling onto sushi rice and seaweed salad. Serve with diced avocado and pickled ginger.

Cheers, Alex Woods Winemaker



What to Drink?



WHAT WE'VE BEEN UP TO: *May Madness*

We hit the ground running after Lovedale Long Lunch, jumping straight into the **Taste of Manly** for a huge weekend of food and wine fun. Another few days of perfect weather and a view of the beach and stage made for a busy and successful weekend. A quick trip to **The Lucky Hotel** in Newcastle for a cruisy Sunday afternoon of grazing platters and wine tasting as part of the **Urban Cellar Door** event wrapped up our busy month of May.

We have more offsite events coming up, so mark your calendars with the dates on page 1 and we'll see you out there!



Snap Happy

We loved seeing this photo from Corina enjoying her cellared 2013 Barossa Shiraz... @corinadodovski via Instagram "Successful day so I'm celebrating. Any excuse will do @allandale_winery the Winemakers Reserve is my absolute favourite, but this is literally the next best thing #livingourbestlife #winecountry #lovedale #huntervalley #allandalewines" Post your Allandale photos using the hashtag #AllandaleWinery or tag us on Instagram or Facebook!

Instagram: @allandale_winery Facebook: @allandale.winery

July 2019 Club Pack



2018 SEMILLON HUNTER VALLEY

Picked early to preserve natural acidity, the crisp grapefruit, sherbet and lifted lemon/lime flavours are most prominent on the palate with a lingering finish that is zesty and dry.

MATCH WITH: Tuna Poke bowl

RRP \$22 bottle/ \$225 doz
CLUB MEMBERS \$18.70 bottle/ \$191.25 doz



2017 VERDELHO HUNTER VALLEY

This wine shows tropical fruit salad characters on the nose that follow onto the palate balanced with a clean, fresh finish.

MATCH WITH: Pesto pasta with pine nuts

RRP \$20 bottle/ \$205 doz
CLUB MEMBERS \$17.00 bottle/ \$174.25 doz



2018 CLASSIC ROSÉ HILLTOPS

A blend of Grenache, Shiraz and Mourvèdre 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 dryer style.

MATCH WITH: Chicken or vegetarian Pad Thai

RRP \$25 bottle/ \$255 doz
CLUB MEMBERS \$21.25 bottle/ \$216.75 doz



2015 WINEMAKER'S RESERVE GRANDFATHER'S SHIRAZ HILLTOPS

Made from an excellent vintage, the result is an outstanding wine displaying delicious ripe berry fruit with nuances of spice and chocolate, balanced with soft, textural tannins.

MATCH WITH: Dark chocolate fudge topped with bourbon sugar

RRP \$50 bottle/ \$505 doz
CLUB MEMBERS \$42.50 bottle/ \$429.25 doz



2016 CABERNET SAUVIGNON MUDGE

Herbaceous characters on the nose complemented by dark fruit flavours following onto the palate underpinned by firm tannins so indicative of this variety.

MATCH WITH: Lamb burgers with beetroot jam

RRP \$30 bottle/ \$305 doz
CLUB MEMBERS \$25.50 bottle/ \$259.25 doz



2015 SHIRAZ MCLAREN VALE

The wine is rich and complex showing ripe berry fruit flavours complemented with coffee and spice overtones. New French and American oak adds to the palate weight and complexity. The finish has fine tannins and lingering flavours.

MATCH WITH: Smoky chipotle beef and red bean chilli

RRP \$30 bottle/ \$305 doz
CLUB MEMBERS \$25.50 bottle/ \$259.25 doz

JULY ORDER FORM

WINES CURRENTLY AVAILABLE	PRICE			QUANTITY			TOTAL
	per bottle	per dozen	per six pack	bottle	dozen	six pack	
SPARKLING							
2018 Sparkling Gewürztraminer Goulburn Valley	\$22	\$225	\$132				
WHITE							
2018 Semillon Hunter Valley	\$22	\$225	\$132				
2013 Aged Semillon Hunter Valley	\$30	\$305	\$180				
2018 Chardonnay Hunter Valley	\$25	\$255	\$150				
NV Tail Wags Dog White Blend*	\$17	\$100	\$102				
2018 Sauvignon Blanc Orange	\$22	\$225	\$132				
2018 Pinot Gris Hilltops	\$22	\$225	\$132				
2017 Verdelho Hunter Valley	\$20	\$205	\$120				
2018 Late Harvest Riesling Hilltops	\$25	\$255	\$150				
RED							
2018 Rosé Hilltops	\$25	\$255	\$150				
2018 Lombardo	\$20	\$205	\$120				
NV Tail Wags Dog Red Blend*	\$17	\$100	\$102				
2016 Pinot Noir Tumberumba	\$38	\$385	\$228				
2017 Tempranillo Hilltops	\$30	\$305	\$180				
2016 Cabernet Sauvignon Mudgee	\$30	\$305	\$180				
2017 Matthew Shiraz Hunter Valley	\$40	\$405	\$240				
2016 Shiraz Hilltops	\$30	\$305	\$180				
2015 Shiraz McLaren Vale	\$30	\$305	\$180				
WINEMAKER'S RESERVE							
2014 Winemaker's Reserve Semillon Hunter Valley	\$50	\$505	\$275				
2011 Winemaker's Reserve Semillon Hunter Valley	\$50	\$505	\$275				
2010 Winemaker's Reserve Semillon Hunter Valley	\$50	\$505	\$275				
2017 Winemaker's Reserve Chardonnay Hunter Valley	\$50	\$505	\$275				
2015 Grandfathers Reserve Shiraz Hilltops	\$50	\$505	\$275				
2015 Winemaker's Reserve Cabernet Sauvignon Mudgee	\$60	\$605	\$320				
DESSERT							
2012 'Anna' Dessert Semillon 500mL Hunter Valley	\$30	\$305					
2017 Botrytis Viognier 500mL Hilltops	\$35	\$355					
GIFTS							
1 YEAR ALLANDALE WINE CLUB SUBSCRIPTION*	3x6 pack \$297	3x12 pack \$540					
GIFT CERTIFICATE* (minimum \$20 value)							
MAGNUM 2015 Grandfathers Reserve Shiraz Hilltops*	\$100						
MAGNUM 2015 Winemaker's Reserve Cab. Sauv. Mudgee*	\$120						

ROAD FREIGHT RATES PER DOZEN Newcastle & Sydney \$9 • Elsewhere in Australia \$12
 * 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

PAYMENT

☐ VISA ☐ MASTERCARD ☐ AMEX Card Holder Name

Card Number Expiry / CWV

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*

Thank you for your order

* 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 / /