

ALLANDALE unfiltered

SPRING 2019 • ISSUE 31



BILL'S SPRING REPORT

As winemaking activity slows down for the year, current vintage whites and rosé have slowly returned from the bottling line. We have included the Hunter Valley Chardonnay as our first 2019 vintage release this year, which I know will be a favourite amongst our long-standing Chardonnay lovers.

This pack also introduces you to the 2018 Grenache Shiraz Mourvèdre (GSM) that I mentioned earlier this year. This is a brand new style for us and yet to be released

in cellar door so we look forward to hearing feedback from our members.

We're also pleased to include a Winemaker's Reserve Semillon from the highly sought after (and difficult to come by) 2014 Hunter Valley vintage.

If you have visited the Hunter over the last few months you would have seen how terribly dry it is, much the same as this time last year. We have hopes of rain coming very soon as budburst continues, however we anticipate another relatively dry season ahead.

As this is the last Club Pack for 2019 I would like to thank all our members, both old and new, for your continued support over this year and look forward to seeing you in the New Year for the April release. Keep an eye on your emails as we'll be sending out details on an optional extra pack in time for Christmas.

Best wishes,

B. Sneddon

Bill Sneddon

General Manager/Chief Winemaker

Diary Dates

OCTOBER 20 Balmoral Uncorked

@ The Esplanade, Balmoral Beach

OCTOBER 27 Wahroonga Food & Wine Festival

@ Wahroonga Park

Arrivederci

In the April newsletter we congratulated our Assistant Winemaker, Sam Boyd on receiving the Trevor Drayton Scholarship. After pinning down what to do with his scholarship, we have said goodbye to Sam for the next few months as he heads overseas to work a vintage at a winery in Italy. We look forward to hearing all about his travels and what he's learnt when he returns.

Buon viaggio, Sam!



A new face - Camilla

A few months ago, Camilla came to Allandale with a few friends to do a tasting and while speaking to our staff, she expressed her love of wine and interest in learning more. When she's not working in the cellar door on weekends, she's either studying, knitting or baking. Originally from Norway, she moved to Australia in 2013 to study a Bachelor of Science, and is now completing her PhD in solar energy. When it comes to her favourite wines, Camilla said German Rieslings remind her of Christmas back home, and has been enjoying Allandale's 2018 Pinot Gris coming into Spring.

You'll catch Camilla in the cellar door most Saturdays so come pick her brain. Added bonus points if you can do it in Norwegian!



Come and Picnic at Allandale with Miss Mays

As a small business ourselves, we are proud to take any opportunity to support other small businesses. Miss Mays Picnics launched two years ago, gaining particularly large popularity in Newcastle and the Hunter over the last 12 months. In July of this year, Miss Mays launched a partnership with Allandale and a huge range of other fantastic Hunter Valley wineries to provide an incredible food and wine experience. You can taste wines in the cellar door upon arrival, decide what you would like to buy, then they're yours to take back and enjoy with your picnic.

Owned and operated by Alice and her partner Max, their love of food and out-of-this world event styling has developed into the most incredible luxury picnic and grazing tables the Hunter region has to offer. With our spectacular view across the vineyard to the Brokenback Mountain Range, our site is the perfect place to host a picnic!

We look forward to working closely with Miss Mays to provide an amazing food & wine experience...and maybe some exclusive member's events in the future!

To book* a picnic with Miss Mays at Allandale, contact Alice directly via alice@missmayspicnic.com.au for a quote and available dates.

*Bookings are essential and subject to availability.

PHOTO: Wine Club Member Katie D. booked a Miss Mays picnic as a surprise for a friend, which the group enjoyed on Allandale's front lawn.



LET'S GET TECHNICAL: 2014 Winemaker's Reserve Semillon



VITICULTURE:

Truly representative of a great year, this is our only wine still available from the stellar 2014 vintage. Fruit was sourced from two Hunter Valley vineyards; the 90+ year old heritage listed Trevena Vineyard in the heart of Pokolbin and our own award winning 'Creek Flat' vineyard.

WINEMAKING:

Picked early in the season and cold fermented using specially selected yeasts.

PALATE & BOUQUET:

Crisp grapefruit and sherbet with lifted lemon/lime flavours underscored by a citrus line of balanced acidity enabling this wine to age gracefully through the years.

ALCOHOL:

11.5% Vol (6.8 Std Drinks)

FOOD MATCHES:

Smoked fish, chicken, goat's cheese, brie or camembert.

CELLARING:

With age this wine has mellowed significantly, already showing a beautiful rich complexity, however the stature of the 2014 vintage will make it a perfect addition to your cellar for another 4-6 years.

What's a winery without a dog?

When Baxter's not giving you a 'hello' woof in the carpark, he's snoozing in the sun or eagerly waiting at your side for a back scratch. If you've ever requested a cheese plate with your tasting, you'd know Baxter has perfected his puppy-dog-eyes, and has even managed to sneak a few crackers from Club Members he's charmed.

If you snap a photo of Baxter, tag us on Instagram [@allandale_winery](https://www.instagram.com/allandale_winery) & Facebook [@allandale.winery](https://www.facebook.com/allandale.winery).



July 2019 Club Pack



2018 SAUVIGNON BLANC ORANGE

Floral passionfruit dominates the nose, with kiwifruit, ripe lychee and nuances of fresh herbs following through to the palate with a clean, refreshing citrus finish.

MATCH WITH: Sashimi Kingfish tostada

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



2019 CHARDONNAY HUNTER VALLEY

Time in new French oak and a period of extended lees maturation gives the wine an opulent richness and structure. The nose has aromas of white peach and toasted coconut while the palate offers a balanced, citrus finish.

MATCH WITH: Creamy chicken cannelloni

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



2014 WINEMAKER'S RESERVE SEMILLON HUNTER VALLEY

Crisp grapefruit and sherbet with lifted lemon/ lime flavours underscored by a citrus line of acidity keeping this wine long and fresh through to the finish.

MATCH WITH: Ginger & sweet chilli crab cakes

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



2018 GRENACHE SHIRAZ MOURVÈDRE (GSM) HILLTOPS

This rich, medium bodied wine offers up layers of complexity; ripe raspberry and cherry fruit, spiced rich Christmas pudding and firm structured tannins leaving the palate smooth and salivating for the next sip.

MATCH WITH: Baked lamb & oregano meatballs, served with fresh egg pasta

RRP \$30 bottle/ \$305 doz
CLUB MEMBERS \$25.50 bottle/ \$229.25 doz



2017 CABERNET SAUVIGNON MUDGE

A model Mudgee Cabernet, the wine displays the earthy characteristics of the terroir complemented by fine tannins. It is generous and full-bodied with rounded stewed plum fruit weight and subtle hints of aniseed, spice and pepper.

MATCH WITH: Mint, pistachio and honey lamb sausage rolls

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



2017 SHIRAZ HILLTOPS

The wine is intensely coloured displaying ripe, dark cherry fruit, underpinned by well integrated vanillin oak. This rich, full bodied style is balanced by a fine grain tannin structure and a voluptuous dried fruit palate.

MATCH WITH: Beef and horseradish schnitzel with creamy potato mash

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

Order Online!

Use code AWClub19
at the checkout online at
www.allandalewinery.com.au
to receive your
15% discount.

OCTOBER ORDER FORM

WINES CURRENTLY AVAILABLE	PRICE			QUANTITY			TOTAL
	per bottle	per dozen	per six pack	bottle	dozen	six pack	
SPARKLING							
2018 Sparkling Gewürztraminer <i>Goulburn Valley</i>	\$22	\$225	\$132				
WHITE							
2018 Semillon <i>Hunter Valley</i>	\$22	\$225	\$132				
2012 Aged Semillon <i>Hunter Valley</i>	\$30	\$305	\$180				
2019 Chardonnay <i>Hunter Valley</i>	\$25	\$255	\$150				
NV Tail Wags Dog <i>White Blend*</i>	\$17	\$100	\$102				
2018 Sauvignon Blanc <i>Orange</i>	\$22	\$225	\$132				
2018 Pinot Gris <i>Hilltops</i>	\$22	\$225	\$132				
2017 Verdelho <i>Hunter Valley</i>	\$20	\$205	\$120				
2018 Late Harvest Riesling <i>Hilltops</i>	\$25	\$255	\$150				
RED							
2019 Rosé <i>Hilltops</i>	\$25	\$255	\$150				
2018 Lombardo	\$20	\$205	\$120				
NV Tail Wags Dog <i>Red Blend*</i>	\$17	\$100	\$102				
2016 Pinot Noir <i>Tumbarumba</i>	\$38	\$385	\$228				
2017 Tempranillo <i>Hilltops</i>	\$30	\$305	\$180				
2018 Grenache Shiraz Mourvèdre <i>Hilltops</i>	\$30	\$305	\$180				
2016 Cabernet Sauvignon <i>Mudgee</i>	\$30	\$305	\$180				
2017 Cabernet Sauvignon <i>Mudgee</i>	\$30	\$305	\$180				
2017 Matthew Shiraz <i>Hunter Valley</i>	\$40	\$405	\$240				
2016 Shiraz <i>Hilltops</i>	\$30	\$305	\$180				
2017 Shiraz <i>Hilltops</i>	\$30	\$305	\$180				
WINEMAKER'S RESERVE							
2014 Winemaker's Reserve Semillon <i>Hunter Valley</i>	\$50	\$505	\$275				
2011 Winemaker's Reserve Semillon <i>Hunter Valley</i>	\$50	\$505	\$275				
2010 Winemaker's Reserve Semillon <i>Hunter Valley</i>	\$50	\$505	\$275				
2017 Winemaker's Reserve Chardonnay <i>Hunter Valley</i>	\$50	\$505	\$275				
2015 Winemaker's Reserve Cabernet Sauvignon <i>Mudgee</i>	\$60	\$605	\$320				
DESSERT							
2017 Botrytis Viognier 500mL <i>Hilltops</i>	\$35	\$355					
GIFTS							
1 YEAR ALLANDALE WINE CLUB SUBSCRIPTION*	3x6 pack \$297	3x12 pack \$540					
GIFT CERTIFICATE* (<i>minimum \$20 value</i>)							
MAGNUM 2015 Grandfathers Reserve Shiraz <i>Hilltops*</i>	\$100						
MAGNUM 2015 Winemaker's Reserve Cab. Sauv. <i>Mudgee*</i>	\$120						

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

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

* No further discount applies.

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 _____ / _____ CVV _____

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 _____ / _____ / _____

Thank you for your order