

ALLANDALE

# unfiltered

SPRING 2020 • ISSUE 34



## BILL'S SPRING REPORT

Fortunately the Hunter has remained free of any COVID-19 hot-spot activity and has been able to remain open through the resurgence of some COVID restrictions. With international and interstate travel gone by the wayside for the moment, we have seen an influx in visitation and the cellar door has been the busiest we have experienced in a long time. This coupled with our venue capacity in adherence with COVID

restrictions has meant bookings have become essential for weekend tastings, so if you plan on visiting the cellar door please get in touch with us via phone or email.

Outside the cellar door, Alex and Sam have been working in the vineyard through August and September preparing the vines for budburst. We sent the last of the 2020 whites to the bottling line, two of which feature in this pack. While we were unable to make as much of these wines as we would have liked due to low yields caused by drought, both 2020 Chardonnay and 2020 Classic Rosé are looking great and true to the style achieved in previous vintages.

As we start to look toward next year, more rainfall through August/September would have been preferable to make a greater impact to yields in 2021, however at this stage soil in the vineyard is still quite moist which a good indicator of more promising volumes to come.

With this being our last formal update of 2020, on behalf of myself and all the staff at Allandale I would like to thank you for sticking with us through a challenging year. With unpredictable financial and social impacts affecting a lot of households and businesses for the foreseeable future, your support through such a time of flux has been incredible.

Stay safe and well.

Best wishes,

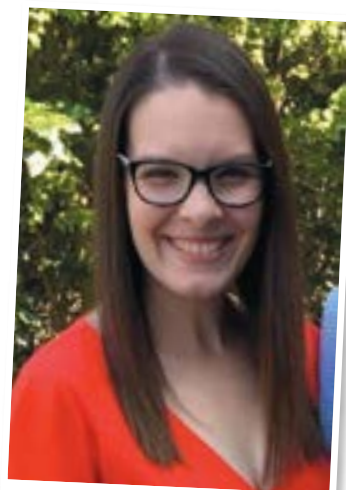
*B. Sneddon*

Bill Sneddon General Manager/Chief Winemaker

*Maybe it's not gold at the end of the rainbow. ....it's wine!  
Alex caught a double rainbow over Allandale from down in the vineyard.*

## A New Face

Lovedale is a long way from home for Christi! After marrying her Australian husband last year, Christi relocated to Newcastle from Alaska at the beginning of 2019. Marrying into a family with a lengthy history of wine appreciation, Christi developed a curiosity for the Hunter Valley and wanted to learn more, which has made her a natural fit for the cellar door. While she loves the Aussie beaches, Christi is still coming to grips with the whole "Christmas in summer" idea and deeply misses cold snowy nights in front of the fire with a glass of red. Fortunately she's found some comfort in front of the air-conditioner with a glass of our Mudgee Cabernet Sauvignon.







## ALEX'S FEATURED WINE: 2018 Matthew Shiraz HUNTER VALLEY

### WINE:

The fruit for this wine was sourced from the Peacock Hill vineyard in Pokolbin. The volcanic terroir delivers the complexity and finesse that is traditional of a great Hunter Shiraz. This wine has been hand-plunged in open fermenters to extract character and tannin from the grape skins. Twelve months in new French and American oak hogsheads gives the wine subtle vanillin flavour complementing the soft, plummy palate while still maintaining the medium bodied, savoury Hunter style.

### ALCOHOL:

13.5% (8.0 standard drinks)

### FOOD MATCHES:

Slow-cooked lamb shanks in a tomato based sauce, or simply enjoy with a chunk of good, aged cheddar.

### CELLARING:

For a rounded, aged style we recommend cellaring for 5+ years.



## Member's tasting experience

As a club member, you can book your own intimate wine tasting with us, including a complimentary Binnorie cheese plate.

Spring is the perfect time to enjoy your experience either outside on the sunny terrace whilst enjoying the panoramic views of the vineyard and Brokenback Mountain Range or inside the winery amongst the tanks and barrels.

Bookings are essential to redeem the full range of your benefits.

Call (02) 4990 4526 or email [wines@allandalewinery.com.au](mailto:wines@allandalewinery.com.au) to book in your own customised tasting experience.

## Strawberry and Rosemary Gin Fizz

### Ingredients

Makes 4 cocktails

- 200 g strawberries
- 2 tsp caster sugar
- 2 springs of rosemary
- 200 ml gin
- Ice
- 500 ml Sparkling Gewürztraminer
- 4 strawberries (for garnish)
- 4 small sprigs of rosemary (for garnish)

### Instructions

1. Hull strawberries and cut in half
2. Place strawberries and rosemary into a plastic container, sprinkle over the sugar and then pour over the gin
3. Cover container and place in the fridge to infuse (ideally overnight...the longer the better!)
4. Strain the infused gin into a large jug of ice and top up with the Sparkling Gewürztraminer and stir
5. Pour into four short glasses and serve garnished with a strawberry and sprig of rosemary



# October 2020 Club Pack



## 2019 SAUVIGNON BLANC ORANGE

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

*MATCH WITH: Kingfish ceviche with coconut, chilli and kaffir lime sauce*

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



## 2020 CHARDONNAY HUNTER VALLEY/HILLTOPS

The nose has generous aromas of white peach and toasted coconut while the palate offers a balanced, clean citrus finish.

*MATCH WITH: Miso butter char-grilled corn on the cob*

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



## 2018 SPARKLING GEWÜRZTRAMINER GOULBURN VALLEY

A perfumed aroma of rose petal and orange blossom on the nose while the palate delivers the refreshing flavours of pineapple, melon and citrus. An 'off-dry' style that is aromatic, zesty and fresh.

*MATCH WITH: Strawberry and rosemary gin fizz (see recipe on previous page)*

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



## 2020 CLASSIC ROSÉ HILLTOPS

Strawberries and cream dominate the nose with fresh red fruit and a light spritz on the palate, finishing in a dry style.

*MATCH WITH: Eggplant Katsu with cucumber, kim chi, sweet soy sauce in a lettuce cup*

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



## 2015 WINEMAKER'S RESERVE CABERNET SAUVIGNON MUDGEE

Herbaceous characters are complemented by dark fruit flavours underpinned by firm tannins indicative of this variety.

*MATCH WITH: Slow braised beef cheek in a coconut and Rendang sauce*

RRP \$60 bottle/ \$605 doz  
CLUB MEMBERS \$51 bottle/ \$514.25 doz



## 2018 MATTHEW SHIRAZ HUNTER VALLEY

Twelve months in new French and American oak hogsheads gives this wine subtle vanillin flavours and hand plunging in open fermenters enhances the rich, berry, plum palate indicative of a hot, dry Hunter vintage.

*MATCH WITH: Wild truffled mushroom and Wagyu beef dumplings*

RRP \$40 bottle/ \$405 doz  
CLUB MEMBERS \$34 bottle/ \$344.25 doz

### Order Online!

Use code **AWClub20**  
at the checkout online at  
[www.allandalewinery.com.au](http://www.allandalewinery.com.au)  
to receive your member's  
**15% discount.**

# OCTOBER ORDER FORM

WINES CURRENTLY AVAILABLE	PRICE			QUANTITY			TOTAL
	per bottle	per six pack	per dozen	bottle	six pack	dozen	
SPARKLING							
2018 Sparkling Gewürztraminer <i>Goulburn Valley</i>	\$22	\$132	\$225				
2018 William Sparkling <i>Hunter Valley</i>	\$45	\$250	\$455				
WHITE							
2020 Semillon <i>Hunter Valley</i>	\$22	\$132	\$225				
2013 Aged Semillon <i>Hunter Valley</i>	\$30	\$180	\$305				
2020 Chardonnay <i>Hunter Valley/Hilltops</i>	\$25	\$150	\$255				
NV Tail Wags Dog <i>White Blend</i>	\$17	\$102	\$100*				
2018 Sauvignon Blanc <i>Orange</i>	\$22	\$132	\$225				
2019 Sauvignon Blanc <i>Orange</i>	\$22	\$132	\$225				
2020 Pinot Gris <i>Hilltops</i>	\$22	\$132	\$225				
2018 Verdelho <i>Hunter Valley</i>	\$20	\$120	\$205				
RED							
2019 Classic Rosé <i>Hilltops</i>	\$25	\$150	\$255				
2020 Classic Rosé <i>Hilltops</i>	\$25	\$150	\$255				
2020 Lombardo	\$20	\$120	\$205				
NV Tail Wags Dog <i>Red Blend</i>	\$17	\$102	\$100*				
2017 Tempranillo <i>Hilltops</i>	\$30	\$180	\$305				
2018 Grenache Shiraz Mourvèdre <i>Hilltops</i>	\$30	\$180	\$305				
2016 Cabernet Sauvignon <i>Mudgee</i>	\$30	\$180	\$305				
2017 Cabernet Sauvignon <i>Hilltops</i>	\$30	\$180	\$305				
2017 Matthew Shiraz <i>Hunter Valley</i>	\$40	\$240	\$405				
2018 Matthew Shiraz <i>Hunter Valley</i>	\$40	\$240	\$405				
2016 Shiraz <i>Hilltops</i>	\$30	\$180	\$305				
WINEMAKER'S RESERVE							
2017 Grandfather's Reserve Shiraz <i>Hilltops</i>	\$50	\$275	\$505				
2014 Winemaker's Reserve Semillon <i>Hunter Valley</i>	\$50	\$275	\$505				
2011 Winemaker's Reserve Semillon <i>Hunter Valley</i>	\$50	\$275	\$505				
2015 Winemaker's Reserve Cabernet Sauvignon <i>Mudgee</i>	\$60	\$320	\$605				
2018 Winemaker's Reserve Shiraz Cabernet Sauvignon <i>Mudgee &amp; Hilltops</i>	\$60	\$320	\$605				
DESSERT							
2017 Botrytis Viognier 500mL <i>Hilltops</i>	\$35	\$210	\$355				
GIFTS							
1 YEAR ALLANDALE WINE CLUB SUBSCRIPTION*	3x6 pack \$297	3x12 pack \$540					
GIFT CERTIFICATE* ( <i>minimum \$20 value</i> )							
MAGNUM 2017 Winemaker's Reserve Chardonnay <i>Hunter Valley</i>	\$100						
MAGNUM 2015 Grandfathers Reserve Shiraz <i>Hilltops</i>	\$100						
MAGNUM 2015 Winemaker's Reserve Cab. Sauv. <i>Mudgee</i>	\$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 / /