

ALLANDALE

unfiltered

WINTER 2023 • ISSUE 42



### BILL'S WINTER REPORT

The late Autumn and early Winter weather has been glorious in the Hunter Valley. We are just catching our breath after 2023 vintage followed soon after by the Lovedale Long Lunch event.

Most of our 2023 whites are now bottled and looking really good with two of them in this pack. We hope you enjoy them. The Semillon, in particular, we continue to make in the classic Hunter style where when it's young and fresh it is perfect with seafood or put some away in the cellar for a few

years for a richer style. The 2022 reds have also just been bottled and are tasting great.

These drier months were the perfect precursor to the Lovedale Long Lunch on 20th & 21st May, delivering us a picturesque warm Saturday and a sunny but slightly windy Sunday, resulting in a very enjoyable weekend to share with everyone who attended. Thank you to all of our members who came along to support, we look forward to celebrating 30 years of the Lovedale Long Lunch with you next year, 18th & 19th May.

We were fortunate enough to participate in the Taste of Manly festival again this year. The event is an opportunity for us to bring Hunter wines to the beautiful beaches of Northern Sydney and get a chance to meet those of you who may not be able to make it to our cellar door. It's hard not to enjoy pouring wine beach-side.

Our attendance at a number of food and wine events will be confirmed over the coming weeks so keep an eye on our social pages to find out if we're attending one near you.

Thanks and regards,

*B. Sneddon*

Bill Sneddon General Manager/Chief Winemaker

## Wine Quiz: Fortified Wines

1. Madeira is named after an island in which country?  
A. Portugal  
B. Spain  
C. Italy  
D. New Zealand
2. How many different styles of Sherry are there?  
A. 5  
B. 22  
C. 7  
D. 18
3. Ruby port is aged in larger barrels than those used to age Tawny port?  
A. True  
B. False
4. Which cocktail traditionally uses a fortified wine as an ingredient?  
A. Margarita  
B. Martini  
C. Tom Collins  
D. Daiquiri

Answers on the bottom of page 2

lovedale  
LONG LUNCH

← 2024 →

CELEBRATING  
30 YEARS  
Save the date





## LET'S GET TECHNICAL SIENNA FORTIFIED

**WINEMAKING:** Three individual parcels were picked and crafted separately followed by extended maturation in fine grain French oak hogsheads for up to six years. Two varieties, botrytised Viognier and Cabernet deliver substance and structure respectively, sumptuously drawn together with a hint of fine Brandy spirit.

**BOTTLED:** 500ml bottle under screw cap

**ALCOHOL:** 18.5%

**FOOD MATCH:** Banana soufflé with salted caramel sauce and a refreshing coconut sorbet.

*See below to find out how to make the Sienna into a cocktail.*

## May Wrap-up

Every year May comes and goes like a hurricane through the winery. The month began with 2023 reds being finished off and put to oak in the winery, meanwhile front of house preparations for the **Lovedale Long Lunch** were well underway. Before we knew it the third weekend in May was upon us and two days of great wine, food, music and weather was had by all. A huge thank you to our staff and suppliers who make the event possible, as well as our wine club members, locals, friends and family who came out over the weekend to support us and the event.

With what felt like a very short week to recover from the events of Lovedale Long Lunch, the following weekend we packed the van and took off to Manly Corso for **Taste of Manly** on 27th & 28th. We were lucky again with perfect weather over the weekend, enhanced by the beautiful event location right on Manly Beach, making our 2021 Dry Rosé a huge hit amongst attendees (and staff...after knockoff of course!).



*Taste of Manly 2023*



*Lovedale Long Lunch 2023*



## Sienna Cocktail

Fortified wines are most commonly understood to be something soul-warming to sip on by the fire on a wintry night. With that said, there are lots of tasty alternative ways fortified wines can be enjoyed, so the choice is yours.

To flip the classic way to drink a fortified on its head, try our 'Sienna' as a cocktail.

For the beginner version:

### STEPS

1. Lots of crushed ice in a chilled, lowball glass.
2. Pour chilled Sienna Fortified over ice to the top
3. Add a squeeze of fresh lime or orange then drop the fruit into the glass. Enjoy!

### TO TAKE IT TO THE NEXT LEVEL:

- Switch to a highball glass
- Add 15ml of simple syrup (or triple sec for a more zesty touch)
- Top with soda water (or lemonade for added sweetness)

# July 2023 Club Pack



## 2023 VERDELHO HUNTER VALLEY

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

*MATCH WITH: Salt and pepper prawns with a fresh green papaya salad dressed in chilli jam dressing*

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



## 2022 WINEMAKER'S RESERVE CHARDONNAY HILLTOPS/HUNTER VALLEY

Twelve months in new, fine grain French oak hogsheads together with extended lees maturation adds structure and textural balance to the wine. White stone fruit, soft flower blossom and brioche aromas, enhanced by the subtle oak characters on the nose, follow through onto the palate.

*MATCH WITH: Creamy chicken and leek pie, with a sour cream pastry*

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



## 2023 SEMILLON HUNTER VALLEY

The crisp grapefruit and lifted lemon/lime flavours on the palate have a lingering finish that give a zesty sherbet mouthfeel.

*MATCH WITH: Kingfish ceviche with fresh lime segments, avocado cream and crispy onion*

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



## SIENNA FORTIFIED

Three parcels were picked and crafted separately followed by extended maturation in fine grain French oak hogsheads for up to six years. Viognier and Cabernet deliver substance and structure respectively, drawn together with Brandy spirit.

*MATCH WITH: Flan de queso with pears poached in Sienna syrup*

RRP \$37 per bottle / \$375 per dozen  
MEMBERS \$31.45 per bottle / \$318.75 per doz



## 2018 SHIRAZ HILLTOPS

Ripe dark fruit characters and spice on the nose follow through onto the palate. French and American oak tannins balance off the richness of this full bodied Shiraz.

*MATCH WITH: 12-hour slow cooked beef roast with a burnt butter hollandaise*

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



## 2019 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: Slow-cooked mild lamb korma, basmati rice and cheesy garlic naan*

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

## Order Online!

Use code **AWClub23**  
at the checkout online at  
[www.allandalewinery.com.au](http://www.allandalewinery.com.au)  
to receive your member's  
**15% discount.**

# WINTER 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							
2023 Semillon Hunter Valley	\$25	\$150	\$255				
2018 Aged Semillon Hunter Valley	\$32	\$192	\$325				
2023 Arabella Hilltops	\$27	\$162	\$275				
2022 Chardonnay Hunter Valley	\$27	\$162	\$275				
2023 Pinot Gris Hilltops	\$25	\$150	\$255				
2023 Sauvignon Blanc Orange	\$25	\$150	\$255				
2023 Verdelho Hunter Valley	\$25	\$150	\$255				
RED							
2021 Classic Rosé Hilltops	\$27	\$162	\$275				
2022 Lombardo Hilltops	\$27	\$162	\$275				
2020 Mourvèdre Hilltops	\$32	\$192	\$325				
2021 Tempranillo Hilltops	\$32	\$192	\$325				
2017 Cabernet Sauvignon Mudgee	\$32	\$192	\$325				
2018 Cabernet Sauvignon Hilltops	\$32	\$192	\$325				
2019 Cabernet Sauvignon Hilltops	\$32	\$192	\$325				
2021 Shiraz McLaren Vale	\$32	\$192	\$325				
2017 Shiraz Hilltops	\$32	\$192	\$325				
2018 Shiraz Hilltops	\$32	\$192	\$325				
WINEMAKER'S RESERVE							
2022 Winemaker's Reserve Chardonnay Hunter Valley	\$50	\$275	\$505				
2020 Winemaker's Reserve Shiraz Hilltops	\$60	\$320	\$605				
2015 Winemaker's Reserve Cabernet Sauvignon Mudgee	\$60	\$320	\$605				
DESSERT							
2017 Botrytis Vioignier 375mL Hilltops	\$37	\$222	\$375				
'Sienna' Fortified 500mL Hilltops	\$37	\$222	\$375				
GIFTS & SPECIALS							
1 YEAR ALLANDALE WINE CLUB SUBSCRIPTION*		3x6 pack \$327	3x12 pack \$597				
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 \$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 / CW

## 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 / /