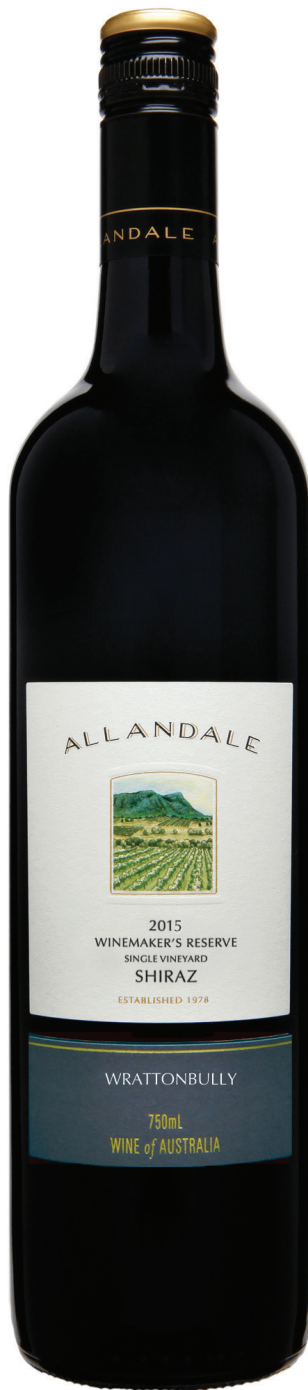


ALLANDALE

Tasting Notes



2015 WINEMAKERS RESERVE WRATTONBULLY SHIRAZ SINGLE VINEYARD

VITICULTURE

Fruit was grown on a single vineyard in the cool climate region of Wrattenbully, South Australia.

WINEMAKING

A traditional open red vat was used for fermentation. Maturation followed in a mixture of French and American oak hogsheads for 18 months.

PALATE & BOUQUET

Deep purple in colour with a mix of black cherry, blackcurrant and anise on the nose. The palate is silky yet rich and full with dark fruit flavours amid underlying hints of spice and white pepper.

ALCOHOL

17.5% Vol

BOTTLED

750ml claret bottle
1.5L magnum
Stelvin screw cap

FOOD MATCHES

Beef cheeks or Wagyu steak

CELLARING

5-10 years. *Recommend to decant two hours prior to serving.*

FURTHER NOTES

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