

ALLANDALE

Tasting Notes



2017 'TAIL WAGS DOG' RED (HILLTOPS)

VITICULTURE

Fruit was predominately sourced from a cool climate vineyard in the region of Hilltops, NSW.

WINEMAKING

Traditional fermentation techniques were employed using an open topped fermentation vessel. Older oak comprising a mixture of American and French hogsheads were used to compliment the elegant fruit.

PALATE & BOUQUET

Dark berry notes appear on the nose following through onto the palate combined with soft plumb and subtle spice. Subtle tannins finish this medium bodied red.

ALCOHOL

12.5% Vol (7.4 Std Drinks)

BOTTLED

750ml under screw cap.

FOOD MATCHES

Slow cooked red meats and tomato based pasta dishes.

CELLARING

At least 5 years.

WINEMAKERS

Bill Sneddon & Alex Woods

FURTHER NOTES

Four horizontal dotted lines for additional notes.



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