

ALLANDALE

Tasting Notes



2008 CABERNET SAUVIGNON

VITICULTURE Grown on a single, old vine vineyard in the Hilltops region just outside of Young in NSW.

WINEMAKING Fermented in open fermenters and hand plunged. After pressing the wine finished fermentation in new American oak hogsheads.

PALATE & BOUQUET Showing some green herbaceous varietal characters on the nose while the palate has great depth of flavour with tight, firm tannins, typical of this region.

ALCOHOL 16.0% Vol

BOTTLED 750ml claret bottle under screw cap

FOOD MATCHES Beefs steaks or roast lamb

CELLARING 5-7 years

FURTHER NOTES

Four horizontal dotted lines for writing further notes.

