

ALLANDALE

Tasting Notes



2008 SANGIOVESE

VITICULTURE Grown on a single vineyard in the Mudgee region, NSW.

WINEMAKING Fermented in 3 tonne open fermenters before wood ageing for 9 months.

PALATE & BOUQUET The nose is dominated by violet and berry flavours extending to the palate. Spicy, smoky overtones complement the fruit and the wine finishes with fine dry tannins.

ALCOHOL 14.0% Vol

BOTTLED 750ml reverse taper bottle under screw cap

FOOD MATCHES Northern Italian food

CELLARING Short to medium term cellaring

FURTHER NOTES

Four horizontal dotted lines for writing further notes.

