

ALLANDALE

Tasting Notes



2009 CHARDONNAY

VITICULTURE Fruit was sourced from six distinct vineyards in the Hunter Valley.

WINEMAKING Initially made as six separate wines then blended prior to bottling. Part of this wine was barrel fermented with extended lees contact, a component was barrel aged in high quality French oak and an unoaked component was also added.

PALATE & BOUQUET Stone fruit and fig aromas dominate, complemented by cashew nut from new French oak. Complexity is derived from extended ageing on yeast lees adding a bready/creamy weight to the palate. The resultant wine is flavoursome, balanced and elegant.

ALCOHOL 14.0% Vol

BOTTLED 750ml under screw cap

FOOD MATCHES Fowl/pork/creamy pasta or stronger tasting seafood.

CELLARING Short term

FURTHER NOTES