

ALLANDALE

Tasting Notes



2009 MATHEW SHIRAZ

VITICULTURE

Fruit was sourced from an old, unirrigated vineyard in the centre of Pokolbin in the Hunter Valley. Grown on red volcanic soil at the foothills of the Brokenback Range.

WINEMAKING

Cold fermented in open fermenters and hand plunged. Fermentation was finished in new American oak hogheads then aged for 16 months in oak before bottling

PALATE & BOUQUET

Rich berry/plum flavours balanced with new vanillin American oak. A spicy/savoury style with a long lingering finish.

ALCOHOL

13.5% Vol

BOTTLED

750ml under screw cap

FOOD MATCHES

Lamb or veal cutlets

CELLARING

Medium term cellaring

FURTHER NOTES

