

ALLANDALE

Tasting Notes



2010 CHARDONNAY

VITICULTURE

Fruit was sourced from two distinct vineyards in the Hunter Valley; Midnight's Promise vineyard (formerly Parrot Stump vineyard) and the old established Trevena vineyard.

WINEMAKING

Initially cold fermented in stainless steel, fermentation was finished in high quality French oak where this wine gained complexity for a further six months.

PALATE & BOUQUET

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

ALCOHOL

13.0%

BOTTLED

750ml under screw cap

FOOD MATCHES

Fowl/pork/creamy pasta or stronger tasting seafood.

CELLARING

Short term (1-3yrs).

FURTHER NOTES

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