

# ALLANDALE

## *Tasting Notes*



### **2010 MATTHEW 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 traditionally hand plunged, this wine was then transferred to American hogheads for 12 months to add age and complexity.

#### **PALATE & BOUQUET**

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

#### **ALCOHOL**

13.5% Vol

#### **BOTTLED**

750ml under screw cap

#### **FOOD MATCHES**

Lamb or veal cutlets

#### **CELLARING**

Medium term

#### **FURTHER NOTES**

Four horizontal dotted lines for taking further notes.

