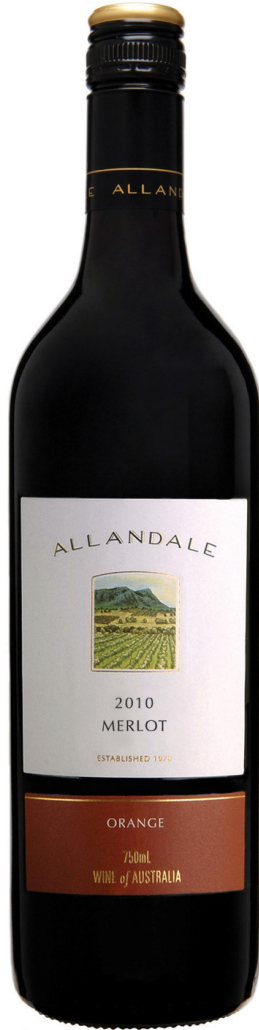


ALLANDALE

Tasting Notes



2010 MERLOT

VITICULTURE

Fruit was sourced from a cooler climate vineyard in the foothills of Mt Canobolas at Orange, NSW.

WINEMAKING

Fermented in open fermenters and traditionally hand plunged then transferred to American hogsheads to gain age and complexity.

PALATE & BOUQUET Dark fruits and a hint of spice on the nose followed by rich flavours of currant, black cherry and plum dominating the palate. This is balanced with vanillin from the American oak resulting in a smooth lingering finish.

ALCOHOL 14.0% Vol

BOTTLED 750ml under screw cap

FOOD MATCHES Beef steaks in red wine jus

CELLARING Medium term

FURTHER NOTES

Four horizontal dotted lines for additional notes.



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