

ALLANDALE

Tasting Notes



2011 SHIRAZ / CABERNET SAUVIGNON

VITICULTURE

The Shiraz fruit for this traditional blend was sourced from Windsor's Edge Vineyard in the Hunter Valley and the Cabernet Sauvignon from an old established vineyard in the cool climate region of Mudgee.

WINEMAKING

Cold fermented in open fermenters and traditionally hand plunged with subtle use of oak.

PALATE & BOUQUET

Dark berry and spice on the nose, the palate is soft and full, balanced off by the tannin structure of the Cabernet fruit.

ALCOHOL

13.5% Vol

BOTTLED

750ml under screw cap

FOOD MATCHES

Lamb, veal cutlets or duck

CELLARING

Short to medium term, 2-5yrs.

FURTHER NOTES

Four horizontal dotted lines for taking notes.



132 Lovedale Rd Lovedale NSW 2320 Australia **P** + 61 2 4990 4526 **F** +61 2 4990 1714

E wines@allandalewinery.com.au **W** www.allandalewinery.com.au