

ALLANDALE

Tasting Notes



2011 TRAMINER

VITICULTURE

This parcel of fruit, from one of the oldest grape varieties in existence, was sourced from a single vineyard in Goulburn Valley, Victoria.

WINEMAKING

Cold fermented in stainless steel using specially selected yeasts.

PALATE & BOUQUET A slightly perfumed aroma of rose petal and orange blossom. The fruity palate delivers a blend of pineapple and melon, a touch of citrus and a hint of spice.

ALCOHOL

12.0% Vol

BOTTLED

750ml claret bottle under screw cap

FOOD MATCHES

As an aperitif before dinner or with spicy Asian cuisine.

CELLARING

Drink now style.

FURTHER NOTES

