



## 2011 VINTAGE INTERVIEW WITH BILL

**Interviewer:** Bill, how was vintage this year? I understand you had some strange weather.

**Bill:** It was an unusual vintage. Just when you think you have seen it all, along comes a vintage unlike any other.

After substantial rain in November with associated talk of gloom and doom the weather cleared to what was at least in the Hunter quite a dry summer.

Then for the Hunter vintage we had one of the hottest spells ever, during the busiest vintage week.

**Interviewer:** How did other regions compare to the Hunter?

**Bill:** Vintage in other regions was not as kind, with our growers in Orange and Mudgee being tested by intermittent rain much of the growing season. For the experienced and committed growers it was a year of lifted fruit flavours and fine acids.

Some great McLaren Vale Shiraz which came in late in the vintage also looks like a stand out.

**Interviewer:** I hear you have added a few more varieties to Allandale's range this vintage. Tell me about those.

**Bill:** We have made our first ever Merlot, made from Orange fruit grown on a vineyard on the western side of Orange. We are really impressed with the fruit flavours from this vineyard.

While not the first time we have made Traminer, this vintage we sourced Traminer grapes from a vineyard in the Goulburn Valley, Victoria. This delicious wine is soon to be released.

**Interviewer:** I enjoy your Orange 'Savvy' Blanc. Did you source fruit this vintage?

**Bill:** Yes, we did and have just released our 2011 Sauvignon Blanc. We had sold out of this wine several months ago and many people have been eagerly awaiting the next vintage.

## WINE TO NEW CALEDONIA

Next time you are holidaying in New Caledonia ask for Allandale wine. We are excited to have recently increased our export market to this stunning island destination.



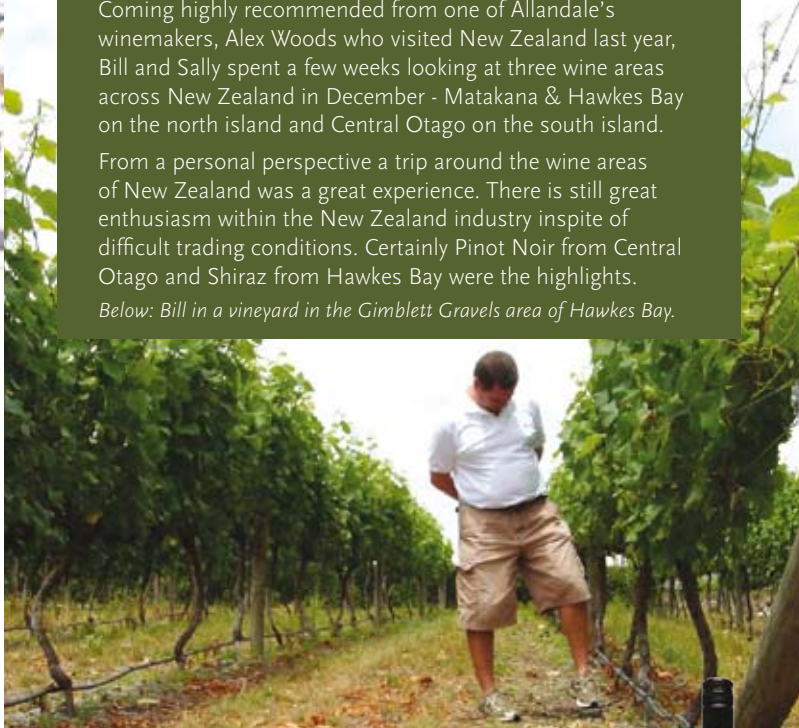
Noumea Bay, New Caledonia

## BILL'S NEW ZEALAND SOJOURN

Coming highly recommended from one of Allandale's winemakers, Alex Woods who visited New Zealand last year, Bill and Sally spent a few weeks looking at three wine areas across New Zealand in December - Matakana & Hawkes Bay on the north island and Central Otago on the south island.

From a personal perspective a trip around the wine areas of New Zealand was a great experience. There is still great enthusiasm within the New Zealand industry inspite of difficult trading conditions. Certainly Pinot Noir from Central Otago and Shiraz from Hawkes Bay were the highlights.

*Below: Bill in a vineyard in the Gimblett Gravels area of Hawkes Bay.*



## ALLANDALE SEMILLON DOES IT AGAIN!

At the end of last year our 2005 Semillon took home yet another award. Our **2005 Semillon** landed a place in **Winestate Top 5 Semillons of Australia**. We are so excited with this, we want to give you the opportunity to join in our joy and buy some of our reserve stock which we will only make available through this newsletter. Order now and enjoy Allandale's award winning wine.

**Price:** \$40 per bottle / \$405 per dozen



## DIARY DATES 2011

### MAY

#### LOVEDALE LONG LUNCH

14th & 15th May

Allandale Winery, along with 6 other wineries and vineyards in Lovedale host the fabulous and most famous event in the Hunter Valley each year. The Olive Tree Restaurant will be on-site cooking at Allandale whilst you sing and dance along with RPM and the Torpedoes.

[www.lovedalelonglunch.com.au](http://www.lovedalelonglunch.com.au)

### JUNE

#### FLAVOUR FEST

11th, 12th & 13th June

Hunter Valley Gardens, Pokolbin. [www.hvg.com.au](http://www.hvg.com.au)

#### ALLANDALE VERTICAL TASTING

11th June

See details over.

### SEPTEMBER

#### ALLANDALE STRINGS IN THE WINERY

3rd September

See details over.

### OCTOBER

#### SEMILLON AND SEAFOOD

7th - 9th October

Pokolbin, Hunter Valley.

[www.huntersemillonandseafood.com.au](http://www.huntersemillonandseafood.com.au)

### NOVEMBER

#### HUNTER UNCORKED BALMORAL

6th November

Balmoral Beach, Sydney. [www.hunteruncorked.com.au](http://www.hunteruncorked.com.au)

# What's On



## VIP TASTING AT LOVEDALE LONG LUNCH FOR CLUB AW MEMBERS

The 18th annual famous food and wine event, **Lovedale Long Lunch**, is on again. Whilst tradition still stands, Allandale is adding a little bit more excitement into the Long Lunch. We feel it's time to give back to our Allandale Club members and guests and provide you with the opportunity to taste and buy some of our very special wines.

The **VIP Tasting** will allow you to taste our Reserve wines and of course some of our older vintages, which are not available through cellar door. For Club members it's free to enter the VIP area, and those who are not club members have the opportunity to become one, or pay a simple entry free on the day. For fun loving, food and wine buffs don't miss this opportunity for fabulous wine.



## VERTICAL TASTING OF SEMILLONS

**Saturday 11th June**

Join the Allandale winemaking staff in an intimate tasting evening on the June Long Weekend. The vertical tasting will be **10 Years of Allandale Semillon**, allowing guests to taste wines some of which we have less than a dozen left and will never be released again. Hosted amongst the vats in the winery, you can see where it all begins, to the finished product. You will be the first to taste our **2011 Winemakers' Reserve 'Creek Flat' Semillon**, before it has even been bottled. Come, enjoy Allandale Semillon and indulge in some Hunter Valley gourmet cheeses.

**Price** \$45 pp / \$35 Club AW members

To book a private session with a maximum of 16  
- \$550 / \$400 Club AW members

**Time** 6pm

**To Book P** 02 4990 4526 **E** [wines@allandalewinery.com.au](mailto:wines@allandalewinery.com.au)



## 16TH ANNUAL STRINGS IN THE WINERY

**Saturday 3rd September**

Another magical evening of fine music, wine and food at **Strings** in the Allandale Barrel Room should be marked on your calendar.

Sparkling and canapés are served on Allandale's front lawn overlooking the vineyards to the Brokenback Range. Guests are then seated in our candle lit barrel room in the winery with the orchestra for a 3 course dinner prepared by Mojo's Restaurant matched with Allandale wines. The music is performed by Paul Goodchild and Strings from the Sydney Symphony Orchestra. Lovers of classical music, wine and food should not miss this fabulous evening.

**Cost** \$165 pp

**Dress** Black Tie

**Starts** 7pm

**RSVP** by 19th August 2011 **P** 02 4990 4526  
**E** [wines@allandalewinery.com.au](mailto:wines@allandalewinery.com.au)



## DOG WAGGING "TALES"

I'm sure everyone has met the much-loved Sandy bear (our loveable golden Labrador), well we thought we would give you an update on the old boy. Sandy was very unwell over Christmas and the New Year and was diagnosed with diabetes. He now has insulin injections, has trimmed down & continues his very important *meet and greet* job at the winery.

## FACEBOOK & NEW WEBSITE



Looking for a new friend? Visit Allandale's Facebook page to find out how the team is going, about new announcements, new releases and view our albums.

After months of collaboration, several designs, back and forth with software consultants, Allandale is finally about to release the new website. It's a fresh new look for Allandale - all our new release wines will be on the site, along with an order form to order your favourite wines. The site is user friendly and easy to navigate. Visit us at: [www.allandalewinery.com.au](http://www.allandalewinery.com.au)

# New Releases



## 2010 Semillon

**VITICULTURE** A two vineyard blend which combines fruit from Hindmarsh Vineyard and Windsor's Edge Vineyard.

**PALATE & BOUQUET** Crisp grapefruit and lifted lemon/limes flavours. The palate is long and tight with a clean crisp finish

**FOOD MATCHES** Fresh seafood and shellfish.

**CELLARING** Drink in the first 2-3 years or cellar for 6-8 years.



## 2011 Sauvignon Blanc

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

**WINEMAKING** Cold fermented in stainless steel using specially selected yeasts.

**PALATE & BOUQUET** Passionfruit and kiwifruit aromas following through on the palate with a clean, refreshing acid line of citrus.

**FOOD MATCHES** Seafood and white meats.

**CELLARING** Drink now style.



## 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 lightly perfumed aroma of rose petal and orange blossom, the fruity palate delivers a blend of pineapple, melon, a touch of citrus and a hint of spice.

**FOOD MATCHES** As an aperitif before dinner or with spicy Asian cuisine.

**CELLARING** Drink now style.



## 2010 Verdelho

**VITICULTURE** Fruit was sourced from two established Hunter Valley vineyards - an old vineyard on the banks of the Hunter River at Muswellbrook and the other located in Broke.

**WINEMAKING** Cold fermented in stainless steel using selected yeasts.

**PALATE & BOUQUET** Rich tropical fruit characters with a long lingering finish.

**FOOD MATCHES** A perfect match with Asian food.

**CELLARING** Drink now.



## 2009 Chardonnay

**VITICULTURE** Fruit was sourced from six distinct vineyards in the Hunter Valley.

**WINEMAKING** Initially made as six separate wines then blended prior to bottling. Part of this wine was barrel fermented with extended lees contact, a component was barrel aged in high quality French oak and an unoaked component was also added.

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

**FOOD MATCHES** Fowl/pork/creamy pasta or seafood.

**CELLARING** Short term.



## 2009 Orange Pinot Noir

**VITICULTURE** Fruit was sourced from the Forest Edge Vineyard at the foothills of Mount Canobolas.

**WINEMAKING** Fermented in traditional open fermenters, hand plunged daily then aged in French hogsheads.

**PALATE & BOUQUET** Varietal characters of strawberry and cherry dominate with hints of truffles supported by quality French oak adding a delightful complexity.

**FOOD MATCHES** Perfect with quail, guinea fowl or duck.

**CELLARING** Short to medium term.



## 2010 Matthew Shiraz

**VITICULTURE** Sourced from an old unirrigated vineyard in the centre of Pokolbin and 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 hogsheads for 12 months to age and to add complexity.

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

**FOOD MATCHES** Lamb or veal cutlets.

**CELLARING** Medium term cellaring.



## 2011 Anna Semillon Sauvignon Blanc

**VITICULTURE** Made from a blend of Hunter Valley Semillon (90%) and Sauvignon Blanc (10%).

**WINEMAKING** Grapes were picked early in the growing season then pressed and filtered before concentrating the juice using reverse osmosis (RO) technology.

**PALATE & BOUQUET** This wine displays intense dried apricots and marmalade characters underpinned by a clean, crisp citrus acid line.

**FOOD MATCHES** Fresh fruit desserts or cheese.

**CELLARING** Drink now style.

See back page for special mixed Allandale dozen.  
Normally \$270, but today, only through  
the newsletter, it is \$199.

# Order Form

NEW RELEASES	Per Item	Per Dozen	Order Quantity	Price
2010 Semillon	\$19	\$185		
2011 Orange Sauvignon Blanc	\$20	\$205		
2011 Traminer	\$19	\$195		
2010 Verdelho	\$19	\$185		
2009 Chardonnay	\$20	\$195		
2009 Orange Pinot Noir	\$30	\$305		
2010 Matthew Shiraz	\$25	\$255		
2011 Anna Semillon Sauv. Blanc 500ml	\$30	\$305		
<b>ALSO CURRENTLY AVAILABLE</b>				
2008 William Sparkling	\$30	\$305		
2008 Hilltops Cabernet Sauvignon	\$25	\$255		
NV Lombardo	\$19	\$195		
<b>NEW RELEASE DOZEN</b> 2 each of '09 Chardonnay, '10 Verdelho,		\$199		
'10 Matthew Shiraz & '09 Orange Pinot Noir + 1 each of '11 Sauv. Blanc, '11 Traminer, '10 Semillon & '11 Anna SSB				
				Sub Total \$
<b>*ROAD FREIGHT RATES PER DOZEN</b>				*Road freight (see left) \$
Newcastle - \$3.00 Sydney - \$9.00 Elsewhere in Australia - \$12.00				TOTAL \$
<b>Purchase of 3 or more dozen is FREIGHT FREE</b>				

Name ..... \*\*DOB .....

Delivery Address .....

State ..... Postcode .....

Phone ..... Fax .....

Email .....

Any special delivery instructions? .....

## PAYMENT METHOD

Cheque enclosed for \$ ..... (payable to Allandale Winery) or  Credit Card

CREDIT CARD TYPE  Visa  Mastercard  Amex  Diners

CARD NUMBER .....

EXPIRY ..... Name on card .....

I declare that I am over 18 years of age. I take responsibility to ensure that no person under 18 years of age will take delivery of the wines ordered.

Signature: .....

**\*\* NSW DEPARTMENT OF GAMING AND RACING: LIQUOR ACT 1982**

It is an offence to sell, or supply to, or obtain liquor on behalf of a person under the age of 18 years.

*Thank you for your order!*