



The Real Review 2018

CERTIFICATE OF EXCELLENCE

## Allegiance Wines The Matron Tumbarumba Chardonnay 2018

<b>Varieties</b>	Chardonnay
<b>Region</b>	Tumbarumba, NSW
<b>Colour</b>	A vibrant pale straw.
<b>Nose</b>	The bouquet is fresh green apple, white peach and nectarines.
<b>Palate</b>	A beautifully structured wine which demonstrates a wonderful texture from the balance of French oak and natural acidity. Honey dew melon character with a clean crisp finish demonstrates the class of this fine example of cool climate Chardonnay.
<b>Comments</b>	Allegiance Wines has sourced this premium parcel of Chardonnay from the coolest mainland Australian wine region of Tumbarumba. This wine is an excellent example of the outstanding results possible, when an allegiance between growers and winemakers creates their best expression of the varietal and vintage. This parcel spent 7 months on 20% new French oak. Cellar potential of 4-6 years.
<b>Dedication</b>	<b>Dedicated to Australian Bush Nurses.</b> Sister Katherine Motley, was my grandmother, a bush nurse and matron of the Tumbarumba Hospital from 1929 to 1931. Bush nurses are a tough breed – they are midwives, theatre nurses and with the nearest Doctor being over two hours away, the town of Tumbarumba relied heavily on its matron. Sister Lawson's dedication to the people of this isolated community is my inspiration for this wine.
<b>Awards</b>	<b>Gold Medal</b> – 2019 Catavium World Wine & Spirits Competition <b>Gold Medal</b> – 2018 Gilbert & Gaillard International Challenge <b>Silver Medal (92 points)</b> – Wine Showcase
<b>Reviews</b>	<b>92 points – Sam Kim, Wine Orbit</b> A beautifully composed chardonnay, the elegant and inviting bouquet shows white flesh stone fruit, nougat, lemon peel and vanilla characters. It is elegantly weighted on the palate, delivering fine texture and flowing mouthfeel, brilliantly structured by vibrant acidity. Well poised and styled. At its best: now to 2023. <b>90 points – Stephen Read, Wine Matrix</b> Star bright straw with a green tinge greets the eye. The bouquet has complex aromas of stone fruits, along with green apple, creamy oak and hints of vanilla. Hints of melon and peach balanced by clean acid and soft oak tones show the cool climate heritage of this wine. There is good length to the finish adding to the medium bodied mouth feel. Cellar for 3 to 5 years to get the best out of this wine.
<b>Alcohol</b>	13.5%
<b>RRP</b>	\$25.00



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