

2019 Sandalford 1840 Cabernet Merlot

Region

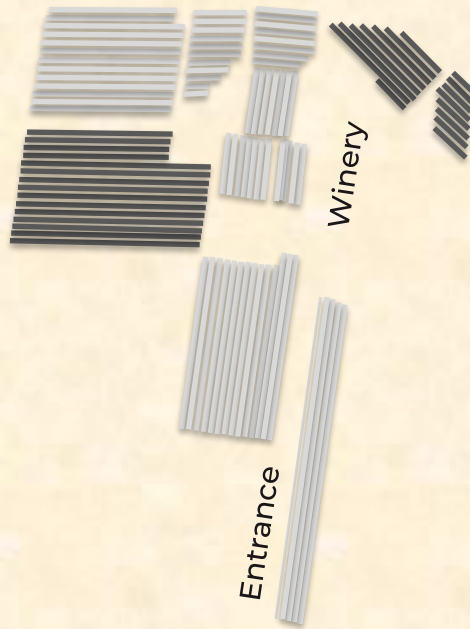
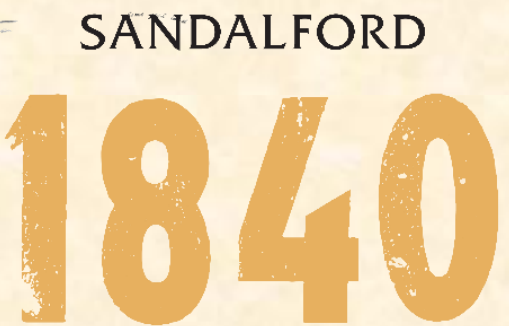
Swan Valley

Varietal Breakdown

Cabernet Sauvignon 73% & Merlot 27%

Vintage

Whilst the majority of Australia had a hot summer with above average temperatures, the southwest corner of WA was blessed with a mild summer, with temperatures for the period falling below average. These milder conditions resulted in a delayed ripening for most varieties resulting in excellent flavour development within the grapes at harvest. With no disease pressure, all grapes were harvested with an optimum balance of sugar and flavours. The resulting wines show wonderful varietal characters.



Winemakers Comments

The fruit for this wine was picked in early March 2019. After de-stemming each variety to separate small 5 tonne open fermenters, they were both inoculated with selected yeast strains. During fermentation the must was pumped over twice daily to extract flavour, colour and tannin. Based on taste, the fermenting must was then pressed to tank and inoculated for Malolactic Fermentation (MLF) before being transferred into French oak barriques for maturation. With 5% new oak, the wine spent 16 months maturing in these barrels prior to blending and bottling.

Tasting Notes

Colour: Deep red with bright hues.
Nose: Blackberry and red fruits with subtle dark olive, mocha and cedar spice notes.
Palate: This wine opens with fresh berries and savoury spices, but continues to evolve in the glass. There's a hint of plum and stewed rhubarb emerging with a slight floral lift. The palate is complex and textured with tightly wound tannins. The acid is bright and sustained adding length to the finish.



Wine Analysis

Alcohol 14.3% pH 3.51 TA 7.35 g/L

This wine is vegan & vegetarian friendly

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