EST 1840

SANDALFORD

2022 Sandalford 1840 Cabernet Shiraz

1840

Region
Swan Valley

Varietal Breakdown
60% Cabernet Sauvignon, 40% Shiraz

Vintage
2022 was dry and hot. The preceding winter and spring rainfall were above average and provided ample ground moisture for the vines to cope with the heat extremes of the summer. Fruit ripened to plan and was harvested with ripe, fresh flavours. The resulting wines display ripe, concentrated varietal fruit characteristics.

Winemakers Comments
Estate grown old vine Cabernet Sauvignon and Shiraz was handpicked and fermented independently of each other. The fruit was de-stemmed to small 5 tonne open fermenter's and underwent fermentation with natural yeasts and worked through to dryness. At completion of fermentation, the individual parcels were pressed to tank, allowed to settle, then transferred to French oak barriques (10% new) for Malolactic Fermentation. Following 16 months maturation in barrel, the parcels were blended and prepared for bottle. This wine deinks well in its youth, but will reward the patience of careful cellaring for 10-15 years.

Tasting Notes

Colour:	Deep garnet with ruby hues
Nose:	Blackberry and plum fruits with savoury notes of leather, earth, black pepper and nutmeg. Background nuances of liquorice, wild mint and dried rosemary adding interest.
Palate:	The palate has lovely ripe fruit weight that is overlaid with layers of savoury spice., mocha and cedar notes adding complexity. The firm, tight tannins and acid balance work together to carry the palate to present a wine with wonderful length of flavour. In short, a great wine from a great vintage.

Wine Analysis
Alcohol 14.1% pH 3.56 TA 6.59 g/L

This wine is vegan and vegetarian friendly

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