

2021 Sandalford 1840 Grenache

Region

Swan Valley

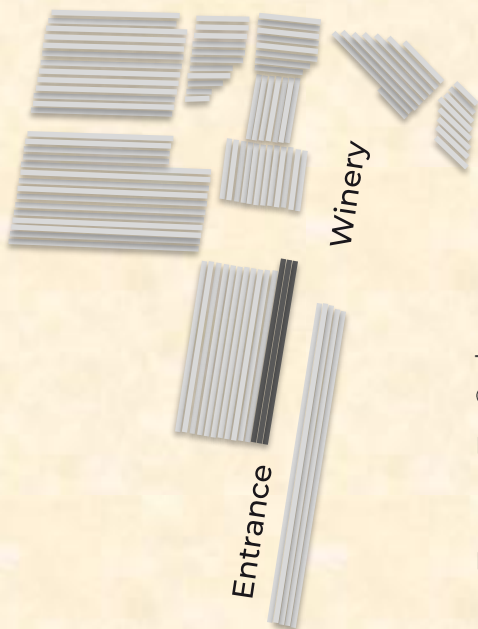
Varietal Breakdown

Grenache

Vintage

The 2021 vintage could be best described as challenging. A reflection of the wetter than average summer impacting picking decisions. The Caversham vineyard however fared well and produced fresh, bright, flavoursome fruit to make wines from. Grapes were phenologically ripe at time of picking and harvested with an optimal balance of sugar and flavours. The resulting wines are fresh and display wonderful, bright varietal fruit characteristics.

1840



Winemakers Comments

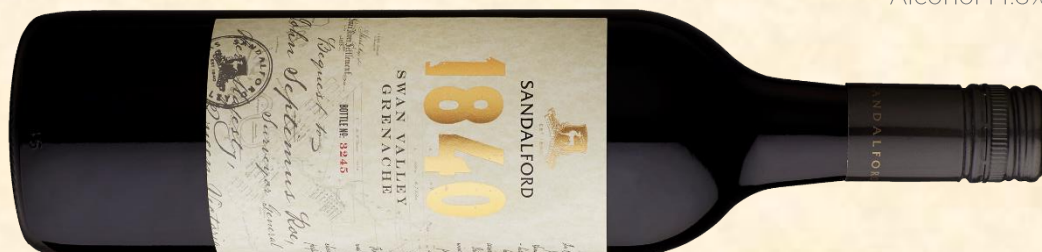
Handpicked in late February, the fruit was destemmed to small open fermenters and inoculated with a selected yeast isolate. The must was treated by pumping over twice daily during fermentation to keep the skins and juice in constant contact. Based on taste, the ferment was pressed to tank once the perfect balance of colour, flavour and tannin extract was achieved. After the completion of primary fermentation, the wine was inoculated for Malolactic Fermentation (MLF), then transferred into seasoned French oak barriques for six months maturation on lees prior to blending and bottling.

Tasting Notes

- Colour:** Bright ruby red with youthful mauve hues
- Nose:** Aromas of raspberry, maraschino cherry, pomegranate, wild mint and musk. With hints of nutmeg, wood spice and mushroom adding complexity and appeal.
- Palate:** Light to medium bodied, textural and flavoursome on the palate, well balanced and carried by soft acidity leading to a long and sustained finish. A wine best enjoyed lightly chilled whilst young, fresh and vibrant.

Wine Analysis

Alcohol 14.6% pH 3.54 TA 5.63 g/L



This wine is vegan and vegetarian friendly

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