

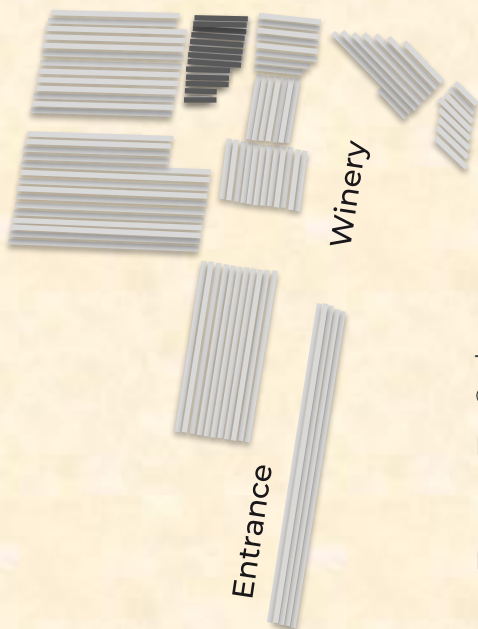
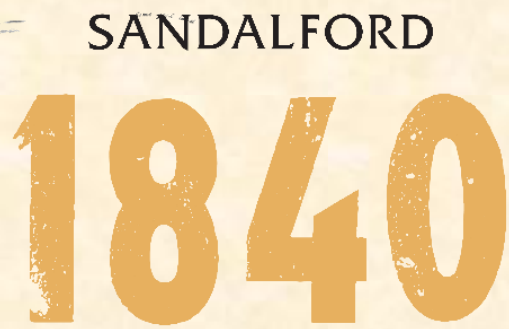
## 2023 Sandalford 1840 Grenache

**Region**  
Swan Valley

**Varietal Breakdown**  
Grenache

### Vintage

The spring rainfall preceding the 2023 vintage was the second highest on record in Western Australia. Additionally, the maximum temperatures for spring were very much below average for most of the south west of the state. The persistent rainfall and cool conditions during the spring season promoted lush, healthy canopies with moderate crop levels. The Summer arrived with some timely warm weather in December and January to get things going in the vineyard. It is fair to say that the 2023 seasonal conditions have delivered one of the highest quality vintages seen in the Swan Valley for well over a decade.



### Winemakers Comments

Handpicked in mid-March, the fruit was destemmed to small open fermenters, cold soaked for four days, and then inoculated with a selected yeast isolate. The must was treated by pumping over twice daily during fermentation before pressing off to tank once the desired 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 garnet red with youthful ruby hues

**Nose:** Aromas of raspberry, maraschino cherry, pomegranate, wild mint and musk with hints of nutmeg, wood spice and earthy notes adding complexity and appeal.

**Palate:** Medium bodied, fleshy fruits, flavoursome and textural on the palate. Well balanced with soft acidity which is carried by fine grain tannin leading to a long and sustained finish. A wine best enjoyed lightly chilled whilst young, fresh and vibrant.

### Wine Analysis

Alcohol 14.5%      pH 3.50      TA 5.62 g/L

