

2024 Sandalford 1840 Grenache

SANDALFORD

1840

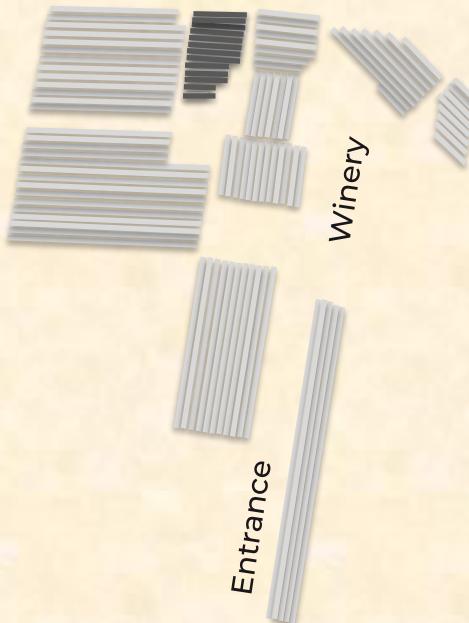
Region

Swan Valley

Varietal Breakdown

Vintage

The spring season preceding the 2024 vintage was drier than usual with rainfall down 23% below average and the warmest spring temperatures on record for Western Australia. The weather pattern remained hot and dry leading into summer with temperatures well above average. Flowering, version, and ripening all occurred very early which led to vintage commencing a month earlier than normal. Sandalford began picking their white fruit in the first week of January – the earliest start on record.



Winemakers Comments

Old vine Swan Valley Grenache was handpicked in late January. 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 transferred to seasoned French oak barriques for Malolactic Fermentation and left on lees for ten months maturation 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

pH 3.48 TA 5.62 g/L

This wine is vegan friendly

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