

2022 Sandalford 1840 Rose

Region

Swan Valley

Varietal Breakdown

Grenache

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.

1840

Winemakers Comments

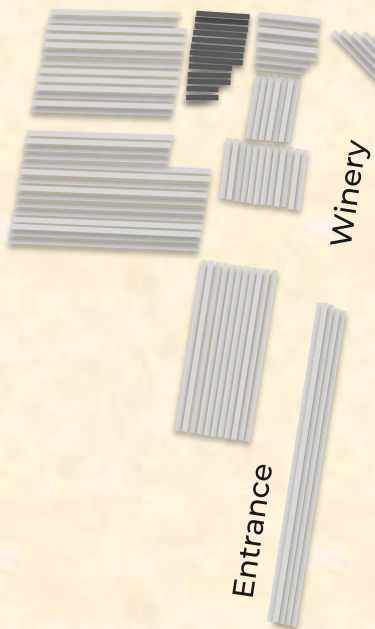
Handpicked Grenache grown on the Sandalford Estate property was destemmed and chilled to a tank press. The chilled must then remained in contact with the skins overnight to impart colour and flavour before draining off to tank. Only the free run juice portion was utilised in making this wine. After completion of fermentation in stainless steel, the wine was then allowed to sit on ferment lees for a brief period to build texture and complexity. The wine was then given a light fining and cleaned up for bottle ready to enjoy now.

Tasting Notes

Colour: Pale, vibrant salmon pink.

Nose: Pretty floral notes of rose petal and hibiscus flower overlay aromas of pomegranate, musk and subtle spice.

Palate: This wine is dry, textural and flavoursome on the palate, with well-balanced soft acidity leading to a long and sustained finish. A wine best served chilled, or add an ice block or two if needed. Drink whilst fresh and vibrant.



Wine Analysis

Alcohol 13.6%

pH 2.98

TA 6.45 g/L



This wine is vegetarian friendly

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