

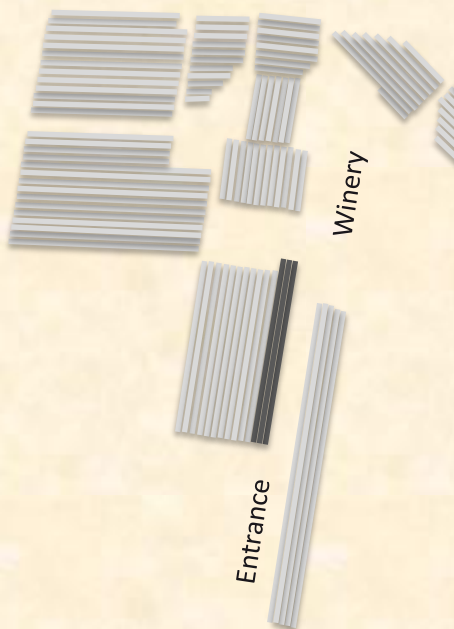
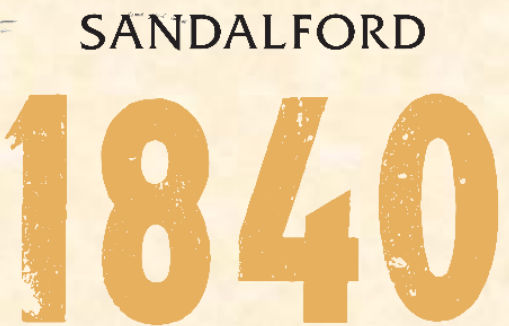
2021 Sandalford 1840 Rose

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.



Winemakers Comments

Handpicked in the third week of February, the fruit was destemmed and chilled to a tank press. The must then remained in contact with the skins for a short period of time 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 lees for 10 weeks 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 salmon pink with tinges of copper
- Nose:** Pretty floral notes of rose petal, violets and hibiscus flower overlay aromas of red fruits, hints of spice and bath salts.
- Palate:** This wine is dry, textural and flavoursome on the palate, well balanced, and carried by 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 13.8% pH 3.07 TA 5.32 g/L

