



2018 Sandalford 1840 Shiraz

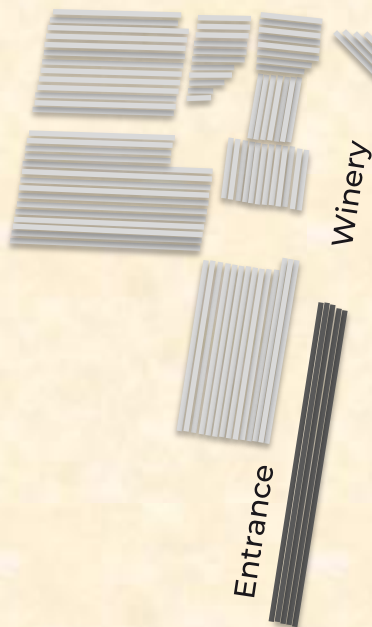
Region
Swan Valley

Varietal Breakdown
Shiraz

Vintage

The 2018 vintage was a return to the fantastic conditions that WA is known for. With an overall wet start to the season in winter and early spring providing a good base of ground water for the vines. November was very dry, perfectly timed with the vines going through flowering and fruit set. Spring saw the start of an extended dry and warm period through to the end of picking in mid-April and the maximum temperatures were consistent with long term averages. All grapes harvested this season are of exceptional quality and showing great varietal characters.

1840



Winemakers Comments

The grapes were de-stemmed and crushed before being inoculated with selected yeast strains and fermented in a small 5 tonne open fermenter. The must was mixed, by pumping over, twice daily during fermentation to keep the skins and juice in constant contact. Based on taste, the fermenting must was pressed once the perfect balance of colour, flavour and tannin extraction was reached. After the completion of primary fermentation, the wine was inoculated for Malolactic Fermentation (MLF), before being transferred into French oak barrels, where the wine matured prior to blending and bottling.

Tasting Notes

Colour: Cherry Red
Nose: Intense berries, especially mulberries and blueberries with underlying savoury spices. There's both pink and Szechuan pepper, cinnamon and a hint of licorice.
Palate: As with the nose, there's the balance of sweet berries and savoury spices. These evolve into further complex layers with mocha notes and hints of salami. The palate has lovely weight and complexity and the silky tannins and acid work together to produce a wine with wonderful length. This wine definitely has that drinkability factor.



Wine Analysis

Alcohol 14.8% pH 3.51 TA 7.37 g/L

This wine is vegetarian and vegan friendly

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