

2021 Sandalford 1840 Shiraz

Region
Swan Valley

Varietal Breakdown
Shiraz

Vintage

The 2021 vintage could be best described as challenging. A reflection of the wetter than average summer which impacted 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.

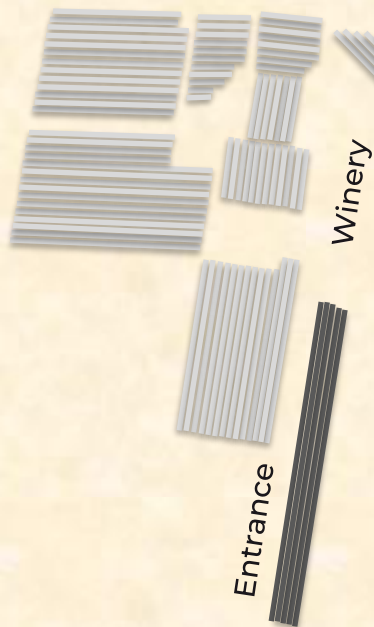
1840

Winemakers Comments

Estate grown old vine Shiraz was handpicked, then de-stemmed to small 5 tonne open fermenters which also included around 10% whole bunch clusters. Following a three-day cold soak, the must was inoculated with a select yeast isolate, gently worked through to dryness, then pressed to tank at completion of fermentation. The wine was transferred to French oak barriques (10% new) for Malolactic Fermentation, then spent 14 months maturing in these barrels prior to blending and bottling. This wine has been held in bottle for two years before release, and whilst drinking well in its youth, will reward the patience of careful cellaring for 10-15 years.

Tasting Notes

Colour: Brick red with deep garnet hues
Nose: Raspberry and dark berry fruits with earthy plum, leather, wild mint, nutmeg and black pepper. Nuances of liquorice, dark chocolate and dried rosemary adding complexity and interest.
Palate: The palate has lovely ripe fruit weight that is overlaid with layers of savoury spice and cedar notes from the oak maturation. The ripe tannins and bright acidity are in balance working together to carry the flavours of the palate. A wine that captures a sense of place and its Swan Valley origin.



Wine Analysis
 Alcohol 14.2% pH 3.54 TA 6.38 g/L

This wine is vegan and vegetarian friendly

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