

2022 Sandalford 1840 Tempranillo

Region

Geographe, Western Australia

Varietal Breakdown

Tempranillo

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 flavours, no disease pressure, and with an optimum balance of sugar and phenological ripeness. The resulting wines display wonderful varietal characteristics.

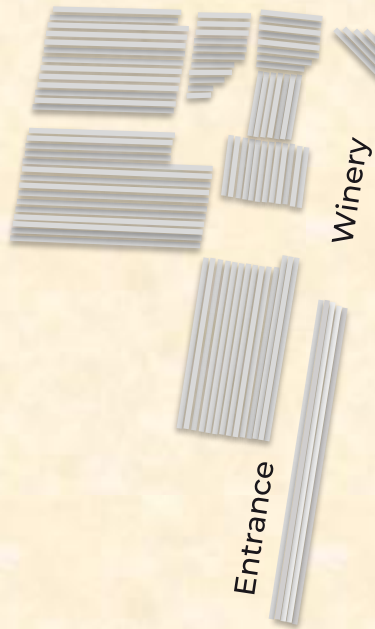
1840

Winemakers Comments

Tempranillo is the number one grape variety planted across Spain and is most suited to the growing conditions of Western Australia. Handpicked fruit was harvested in the cool of the morning and delivered to the winery for processing. The Tempranillo grapes were de-stemmed to small 5 tonne open fermenters with 20% whole bunch included in the ferment. A spontaneous fermentation was encouraged and the ferment lasted for several days before pressing off to tank at dryness. The wine was then transferred to three and four-year-old French oak barriques for malolactic fermentation. An extended period on lees in barrel aided in building the palate texture and overall complexity of the wine. The wine spent 15 months maturing in these barrels prior to blending and bottling.

Tasting Notes

Colour: Deep cherry red with garnet hues.
Nose: Bright raspberry and black cherry fruits with dried tomato, red pepper and leather nuances entwined with subtle savoury spices.
Palate: Fresh berry fruits meld with layers of savoury spices. The assertive fine grained tannin structure is a signature of the variety and in balance with the natural acidity providing length to the wine. A wine well suited to a range of foods and pairs perfectly with rich, bold flavoured dishes.



Wine Analysis

Alcohol 13.7% pH 3.62 TA 6.08 g/L



This wine is vegan and vegetarian friendly

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