

## 2023 Sandalford 1840 Tempranillo

### Region

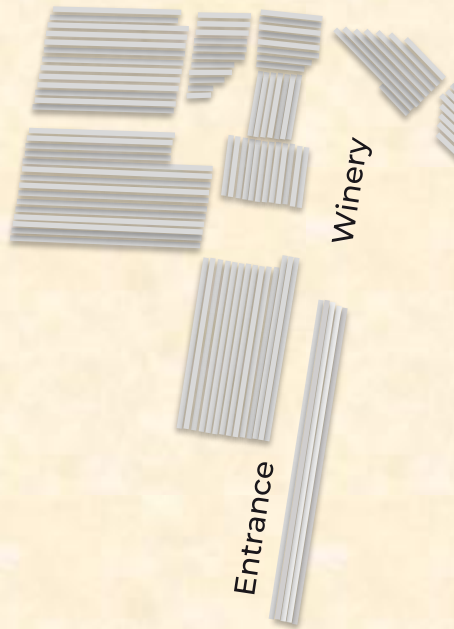
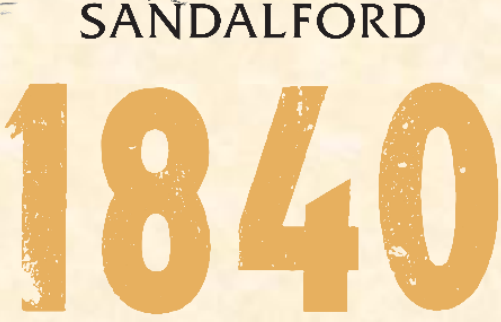
Perth Hills and Swan Valley, Western Australia

### Varietal Breakdown

Tempranillo

### Vintage

The spring rainfall preceding the 2023 vintage was the second highest on record in Western Australia. Additionally, the maximum temperatures for spring were very much below average for most of the south west of the state. The persistent rainfall and cool conditions during the spring season promoted lush, healthy canopies with moderate crop levels. The Summer arrived with some timely warm weather in December and January to get things going in the vineyard. It is fair to say that the 2023 seasonal conditions have delivered one of the highest quality vintages seen in the Swan Valley for well over a decade.



### Winemakers Comments

Tempranillo is most suited to the warm growing conditions of the Swan Valley in 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 seasoned 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 18 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 red pepper, dark chocolate 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. Cellar for up to 10 years if desired.



Wine Analysis  
 Alcohol 14.5%    pH 3.59    TA 6.35 g/L

This wine is vegan and vegetarian friendly

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