

# element<sup>of</sup> SANDALFORD

## 2017 Element of Sandalford Merlot

### Tasting Notes

#### Varietal Breakdown

Merlot.

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#### Region

Swan Valley

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#### Vintage

What to say. The 2017 vintage is going to be a vintage that will be remembered for years to come. Overall, the conditions were cooler than average and saw ripening delayed by up to 4 weeks on normal. In the Swan Valley, the season will be remembered for the high rainfall with 30mm falling in late January and another 70mm 10 days later in February. This saw the Swan River burst it's banks. Whilst Sandalford had no flood damage in the vineyard, the unseasonal weather created challenges in the vineyard. Due to the later ripening of all red varieties, this rainfall had little effect on them, with all grapes showing intense varietal characters.

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#### Winemakers Comments

Immediately after harvest, these grapes were destemmed and crushed to 20 tonne static fermenters. Pumpovers were used for extraction and cap management during the fermentation which took place using a selected yeast strain. After fermentation the wine was drained, skins pressed with the pressings going back in with the free-run wine. The wine was then inoculated with a known MLF strain. Post MLF, the wine was aged in French oak barrels before blending and bottling.

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#### Tasting Notes

**Colour:** Cherry Red.

**Nose:** Full of plums, blueberries and a cinnamon edge

**Palate:** This wine is a classic Merlot. It's medium bodied and has a generosity about it which is just so easy to drink. Full of plums up front, with blue berries and red berries supporting. The tannins are silky smooth and give the palate texture. Although minimal, the oak flavours are savoury and are all about supporting the fruit flavours.

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#### Wine Analysis

Alcohol 14.5%

pH 3.55

TA 6.37g/L

This wine is vegan and vegetarian friendly

