



SANDALFORD

2017 Sweet Red

Tasting Notes

The grapes for this wine were harvested in April 2017. At the winery, they were immediately crushed and underwent one week fermentation in stainless steel tanks with a selected yeast strain. At the end of fermentation, the wine was pressed with the free-run and pressings blended together and inoculated for Malolactic Fermentation. Once completed, the wine was blended and sweetened with red grape concentrate to the desired level prior to clarification, stabilisation and bottling.

Vintage

From the summer rainfall & river flooding in the Swan Valley, to the threat of not ripening any of the red grapes in Margaret River, the 2017 vintage will be remembered as one of the most nerve-racking and anxious seasons. It certainly beats all of the last 10 vintages I've seen at Sandalford.

Overall, the whole growing season, from Spring through Summer and Autumn was much cooler than average. There were no heat extremes this year. This delayed the ripening of all varieties by at least 3-4 weeks than normal.

Winemakers Comments

Sweet red is a style for those wine drinkers who often find red wines somewhat dry and tannic. There is often a cultural aspect to this and out of respect of this we have made this wine to suit those who really enjoy this style of wine. Definitely a wine to serve somewhat cooler than normal cellar temperature.

Tasting Notes

- Colour:** Dark garnet red.
- Nose:** This wine is full of sweet berry flavours. Blackberries, blueberries, mulberries and hints of raspberries.
- Palate:** As for the nose, there are abundant berry flavours on the palate. Underlying the berries are savoury spices and mocha flavours. This wine is unmistakably a sweet red.

Wine Analysis

Alcohol 12.3% Residual Sugar 120g/L pH 3.32 TA 8.84g/L



This wine is vegan & vegetarian friendly

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