

element^{of} SANDALFORD

2018 Element of Sandalford Merlot

Tasting Notes

Varietal Breakdown

Merlot.

Region

Swan Valley

Vintage

The 2018 vintage was a return to the fantastic conditions that WA is known for. The preceding winter and early spring rainfall provided a good base of ground water for the vines to thrive. November was warm and dry, setting up the vines perfectly through flowering and fruit set. An extended, dry and warm summer through to the end of picking in mid-April, produced outstanding fruit to make wine from. All grapes harvested this season are of exceptional quality and showing great varietal characteristics.

Winemakers Comments

Immediately after harvest, these grapes were destemmed and crushed to static fermenters. Twice daily pump overs were used for extraction and cap management during the fermentation which took place using a selected yeast strain. After fermentation the wine was drained and pressed to tank. The wine was then inoculated for MLF. Post MLF, the wine was aged in French oak barrels for a period before blending and bottling.

Tasting Notes

Colour: Cherry Red.

Nose: Full of plums, blueberries and a hint of cinnamon.

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.

Wine Analysis

Alcohol 13.9%

pH 3.46

TA 6.83g/L

This wine is vegan and vegetarian friendly

