

# element of SANDALFORD

## 2018 Element of Sandalford Shiraz Cabernet

### Tasting Notes

Varietal Breakdown  
Shiraz & Cabernet Sauvignon

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Region  
Western Australia

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**Vintage**  
The 2018 vintage was a return to the fantastic conditions that WA is known for. With an overall wet start to the season in winter and early spring providing a good base of ground water for the vines. November was very dry, perfectly timed with the vines going through flowering and fruit set. Spring saw the start of an extended dry and warm period through to the end of picking in mid-April and the maximum temperatures were consistent with long term averages. All grapes harvested this season are of exceptional quality and showing great varietal characters.

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**Winemakers Comments**  
After harvest, the grapes were destemmed and crushed into static fermenters. Pump overs were used for cap management and the extraction of colour, tannins and flavour during ferment. Near the end of fermentation, the wine was drained and pressed, with the pressings combined with the free run wine. The wine was then inoculated with a known MLF strain. Post MLF, the wine was left to age, before blending and bottling.

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### Tasting Notes

**Colour:** Cherry red.  
**Nose:** Bright juicy berries, with a floral hint and layers of savoury spices.  
**Palate:** This is a fruity wine with berries in abundance. They are reds and blue berries through to black berries. The spices of star anise, cinnamon and a hint of pepper add to the savoury balance of the wine. This wine is medium bodied with light, silky tannins. A wine to enjoy within the next few years.

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**Wine Analysis**  
Alcohol 14.5%      pH 3.58      TA 6.09g/L

This wine is and vegetarian friendly

