



SANDALFORD

2018 Sweet Red

Tasting Notes

The grapes for this wine were harvested in mid-March. At the winery, the fruit was immediately crushed and underwent one week fermentation in stainless steel tanks with a selected yeast strain. At the end of fermentation, the wine was drained and pressed to tank and inoculated for Malolactic Fermentation. Once completed, the wine was then blended and sweetened with red grape concentrate to the desired level prior to clarification, stabilisation and bottling.

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

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 chilled for best enjoyment.

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 12.8% Residual Sugar 98 g/L pH 3.47 TA 7.13 g/L



This wine is vegan & vegetarian friendly

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