

SANDALFORD

Margaret River

2019 Margaret River Range Shiraz

Tasting Notes

Varietal Breakdown 98% Shiraz and 2% Malbec

Region

Margaret River

Vintage

Whilst the majority of Australia experienced a hot summer with above average temperatures, the southwest corner of WA experienced a relatively mild summer. Temperatures during the harvest period were below average. These milder conditions allowed for a slow ripening pattern for most varieties, resulting in excellent flavour accumulation at time of harvest. All grapes were harvested with an optimal balance of sugar, tannin and flavours. The resulting wines are displaying bright varietal characters with fresh, balanced acidity.

Winemakers Comments

The grapes were machine harvested during the cool of night in the second week of April. After destemming to static fermenters, the must was inoculated with a selected yeast isolate. The ferments were managed by twice daily pump overs to ensure optimum extraction of colour, flavour and tannins. After suitable extraction, based on taste, the wine was then drained and pressed to tank. After malolactic fermentation, the wine was matured in older French oak barriques for a period before blending and bottling.

Tasting Notes

Colour: Deep ruby red.

Nose: Full of rich dark berries and savoury spices. It opens up to show dark cherry, mulberry

and rhubarb, along with spice notes of star anise and white pepper. A subtle earthy note

adds interest and complexity to the wine.

Palate: Immediately soft and generous, the flavour characteristics of the nose follow onto the

palate. There's also mocha notes and a savouriness to the wine as it evolves in the glass adding to the many layers already present. Smooth, fine grained tannin, supported by balanced acidity, supports the overall structure of the wine leading to a sustained finish.

A wine that drinks well now, but will benefit from medium term cellaring.

Wine Analysis

Alcohol 15.0% pH 3.67 TA 6.60 g/L

This wine is vegetarian friendly

