



SANDALFORD

2019 Sweet Red

Tasting Notes

This wine was made from Cabernet Sauvignon (75%) and Merlot (25%) fruit harvested off our Caversham Estate property in the Swan Valley. At the winery, the fruit was immediately destemmed to stainless steel fermenters and inoculated with a selected yeast isolate. At the end of fermentation, the wine was drained and pressed to tank and allowed to complete the Malolactic Fermentation before transfer to seasoned French oak for maturation. The wine was then blended and sweetened with red grape concentrate to the desired sweetness level prior to clarification, stabilisation and bottling.

Vintage

In general, 2019 was considered a cooler growing season relative to the long-term average. The grapes ripened at a slower rate and developed an excellent flavour profile allowing the fruit to be picked at phenological ripeness.

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, this wine is made to suit those who really enjoy this style of wine. Definitely a wine to savour when served slightly chilled.

Tasting Notes

Colour: Garnet red.
Nose: Bright sweet berry fruit flavours of blackberries, mulberries and raspberries with hints of chocolate.
Palate: An abundance of berry fruit flavours follows onto the palate. Savoury spices, mocha flavours and camphor add interest. This wine is unmistakably a sweet red.

Wine Analysis

Alcohol 13.0% Residual Sugar 76 g/L pH 3.64 TA 7.35 g/L

This wine is vegan & vegetarian friendly

