



SANDALFORD

Margaret River

2020 Margaret River Range Rose

Tasting Notes

Varietal Breakdown

Shiraz

Region

Margaret River

Vintage

2020 was a vintage like no other. Eventually classed as an essential service, we were able to get through harvest without a lockdown occurring.

The Spring growing season was warmer than average, resulting in earlier bud burst and grape development on all varieties. Harvest started in early February, one of the earliest starts we've had, with all whites harvested in February. Milder conditions and a rain event in late February / early March helped to moderate the development of all red varieties, giving them time to develop complex flavours and ripen tannins. The last of the reds were picked in early April. This year saw no disease pressure in the vineyard, all grapes were harvested with an optimum balance of sugar and flavours. The resulting wines showing wonderful varietal characters.

Winemakers Comments

These grapes were picked late February and after crushing, they were held in the press for 2-3 hours of skin contact. Once the juice had the desired colour and flavour, it was drained & pressed off the skins. Fermentation progressed at cool temperatures ensuring fruit characters were fully preserved. Once completed, the wine was immediately stabilised, clarified and bottled. This style is all about pristine fruit in the bottle.

Tasting Notes

Colour: Pink, bright and vibrant.

Nose: As always, this wine is fresh strawberries and cream up front, followed with an underlying layer of savoury spice.

Palate: Fresh strawberries and raspberries with a dollop of cream. The savoury spices add to the flavour, bringing to mind a mixed berry summer pudding. Yum. This wine is off dry and has a bright acid balance. It's zingy and has a silky texture on the palate with a flavoursome finish. Definitely a wine to serve chilled, add in an ice block or two if needed, and drink whilst fresh and vibrant.

Wine Analysis

Alcohol 13.0%

pH 3.25

TA 6.10 g/L

