



SANDALFORD

Margaret River

2021 Margaret River Range Shiraz

Tasting Notes

Varietal Breakdown

Shiraz

Region

Margaret River

Vintage

The 2021 vintage could be best described as challenging. A reflection of the wetter than average summer impacting picking decisions. Our Wilyabrup vineyard however fared well and produced fresh, bright, flavoursome fruit to make wines from. The low yielding Shiraz vines were machine harvested in the cool of the night and transported to the winery for processing. The resulting wines are fresh, balanced and display wonderful varietal fruit characteristics.

Winemakers Comments

The fruit was destemmed to static red fermenters and allowed to cold soak for three days before inoculation with a selected specialised yeast isolate. Routine pump overs lasting for around 10 days ensures optimum extraction of colour, flavour and tannin. The ferment was then drained and pressed at dryness to tank, allowed to settle, and then racked to tank for malolactic fermentation. The resulting wine was then matured on French oak for 3 months before being transferred to seasoned French oak barriques for a further 6 months maturation. The wine was then blended, filtered and bottled.

Tasting Notes

Colour: Deep garnet red with crimson hues.
Nose: Red cherry, raspberry and pomegranate fruits with a hint of fennel seed and ginger. Alluring spicy notes of cardamon and white pepper overlaid with roasted nuts and white chocolate.
Palate: Bright red fruit flavours and savoury spices. Mocha and toasty oak flavours evolve with the fruit flavours adding to the many layers within this wine. Soft acidity and fine-grained tannin provide length to the finish. This medium bodied, elegant, cool climate style Shiraz drinks well in its youth, but can be cellared for up to 10 years with confidence.

Wine Analysis

Alcohol 14.1%

pH 3.62

TA 6.00 g/L

This wine is vegan & vegetarian friendly

