



# SANDALFORD

## 2021 Sweet Red

### Tasting Notes

This wine is a blend of Merlot (76%), Cabernet Sauvignon (21%) and Shiraz (3%) 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

The 2021 vintage could be best described as challenging. A reflection of the wetter than average summer impacting picking decisions. The Caversham vineyard however fared well and produced fresh, bright, flavoursome fruit to make wines from. Grapes were phenologically ripe at time of picking and harvested with an optimal balance of sugar and flavours. The resulting wines are fresh and display wonderful, bright varietal fruit 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, 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 12.5%      Residual Sugar 62 g/L      pH 3.50      TA 6.30 g/L



This wine is vegan & vegetarian friendly

[sandalford.com](http://sandalford.com)