



SANDALFORD

Margaret River

2022 Margaret River Range Rose

Tasting Notes

Varietal Breakdown

Shiraz

Region

Margaret River

Vintage

2022 was dry and hot. The preceding winter and spring rainfall were above average and provided ample ground moisture for the vines to cope with the heat extremes of the summer.

Fruit ripened to plan and was harvested with ripe, fresh flavours.

Winemakers Comments

Shiraz grapes were machine harvested in the cool of the night to ensure the bright fruit flavours were preserved. Transportation to the winery and immediate processing of the fruit has resulted in 8 hours of skin contact time before gentle pressing to tank. The pale, beautiful and vibrant juice was cold settled before racking to tank. Cultured yeast, low solids and cool ferment temperatures in stainless steel ensure the fruit characters are highlighted to their utmost in the resultant wine. At the completion of fermentation, the wine is allowed to evolve on lees for a short period of time before blending and preparation for bottle. This wine style is about youthful freshness and immediate drinkability. Enjoy well chilled, and don't be afraid to add an ice cube.

Tasting Notes

Colour: Pink, bright and vibrant.

Nose: Fresh strawberries and cream, red cherry and raspberry notes up front. An underlying layer of savoury spice adds some interest.

Palate: Fresh strawberries and raspberries with a dollop of cream. The savoury spices add to the flavour, bringing to mind summer berry fruits. This wine is dry, has a juicy fruit sweetness and bright acidity on a well-balanced palate. It's vibrant and glossy texture keeps you coming back for more. Serve well chilled. Don't be afraid to add in an ice block or two if needed.

Wine Analysis

Alcohol 13.3%

pH 3.25

TA 6.38 g/L

This wine is vegetarian friendly



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