



# SANDALFORD

*Margaret River*

## 2024 Margaret River Range Rose

### Tasting Notes

#### Varietal Breakdown

Shiraz

---

#### Region

Margaret River

---

#### Vintage

The spring season preceding the 2024 vintage was drier than usual with rainfall down 23% below average and the warmest spring temperatures on record for Western Australia. The weather pattern remained hot and dry leading into summer with temperatures well above average. Flowering, version, and ripening all occurred very early which led to vintage commencing a month earlier than normal.

---

#### 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 and the bright acidity lends a freshness. Serve well chilled and don't be afraid to add in an ice block or two if needed.

---

#### Wine Analysis

Alcohol 13.6%      pH 3.20      TA 6.45 g/L

This wine is vegetarian friendly



[sandalford.com](https://www.sandalford.com)