



SANDALFORD

Sandalera

Sandalera Rare Liqueur Verdelho

Tasting Notes

Varietal Breakdown

Verdelho

Region

Swan Valley

Background

Liqueur Verdelho is a fortified wine made from Verdelho grapes which are left to ripen on the vine for an extended period. It is a wine style synonymous with the Swan Valley wine growing region. The original vine cuttings were sourced from the Island of Maderia well over a century ago. The average age of our blend is approximately 30 years old (the 'RARE' classification is applied to wines with a minimum age of 20 years). The oldest component dates back to 1957.

Winemakers Comments

Made by picking the Verdelho fruit well after picking for dry white table wine. The extended ripening enables the fruit to acquire the elevated sugar levels and concentration required to craft this luscious fortified wine style. The handpicked fruit is crushed and left on skins for up to a week before it is fortified with a neutral grape spirit. The fortification will arrest the fermentation to retain the grape's natural sweetness. After fortifying and pressing, the wine is allowed to settle in tank before transfer to old oak barrels and given extended maturation to build richness and complexity. Once the wine has reached the desired level of maturity it is then used as a blending component which is incorporated into the final blend before bottling.

Tasting Notes

Colour: Deep amber with sepia tones.

Nose: Caramel, walnut, dried orange peel, barley sugar, treacle, toffee and nutty rancio notes.

Palate: Exhibiting a rich and complex flavour profile, the flavours follow onto the palate with wonderful fruit concentration and rancio nuttiness lending to a sustained finish.

Suggested Foods

Australian Liqueur Verdelho is a unique wine style that pairs perfectly with desserts, strongly flavoured cheese, dried fruit and nuts.

Cellaring

No. Ready to drink now.

Wine Analysis

Alcohol 18.0%

Baume 16.5

pH 3.66

TA 7.65 g/L

This wine is vegetarian friendly

