



2023 Sandalford 1840 Rose

Region

Swan Valley

Varietal Breakdown

Grenache

Vintage

The spring rainfall preceding the 2023 vintage was the second highest on record in Western Australia. Additionally, the maximum temperatures for spring were very much below average for most of the south west of the state. The persistent rainfall and cool conditions during the spring season promoted lush, healthy canopies with moderate crop levels. The Summer arrived with some timely warm weather in December and January to get things going in the vineyard. It is fair to say that the 2023 seasonal conditions have delivered one of the highest quality vintages seen in the Swan Valley for well over a decade.

SANDALFORD

1840

Winemakers Comments

Handpicked Grenache grown on the Sandalford Estate property was destemmed and chilled to a tank press. The chilled must then remained in contact with the skins overnight to impart colour and flavour before draining off to tank. Only the free run juice portion was utilised in making this wine. After completion of fermentation in stainless steel, the wine was then allowed to sit on ferment lees for a brief period to build texture and complexity. The wine was then given a light fining and cleaned up for bottle ready to enjoy now.

Tasting Notes

Colour: Pale, vibrant salmon pink.

Nose: Pretty floral notes of rose petal and hibiscus flower overlay aromas of pomegranate, musk and subtle spice.

Palate: This wine is dry, textural and flavoursome on the palate, with well-balanced soft acidity leading to a long and sustained finish. A wine best served chilled, or add an ice block or two if needed. Drink whilst fresh and vibrant.

Wine Analysis

Alcohol 13.3%

pH 2.98

TA 5.20 g/L



This wine is vegetarian friendly

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