

2024 Sandalford 1840 Rose

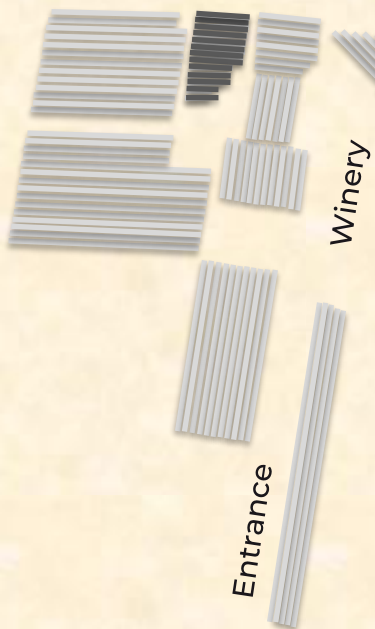
Region
Swan Valley

Varietal Breakdown
Grenache

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. Sandalford began picking their white fruit in the first week of January – the earliest start on record.

SANDALFORD
1840



Winemakers Comments

Machine picked 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 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 12.6% pH 3.08 TA 6.37g/L

