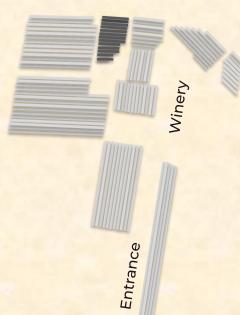


## Vintage

The South West of Western Australia experienced below-average rainfall leading into the growing season and the warmest spring temperatures on record for Western Australia. The weather pattern remained hot and dry throughout the growing season resulting in the warmest summer on record. Flowering, version, and ripening all occurred early which led to vintage commencing two weeks earlier than normal. Harvesting occurred at optimal ripeness, and the resulting wines are full of flavour and generosity.



## 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.

