



# SANDALFORD

## Sandalera

### Tasting Notes

Region

Swan Valley

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#### Tasting Notes

**Colour:** Deep amber tawny.

**Nose:** Rich raisined rancio characters highlight this unique sweet white dessert wine.

**Palate:** The richness suggested on the nose becomes obvious on the palate, and is the product of sun ripened Swan Valley grapes harvested at optimum maturity. The resultant wines are given extended maturation in old oak barrels to achieve an even greater degree of richness and complexity, before final blending and bottling.

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#### Cellaring Potential

Ready to drink, these styles do not benefit from further bottle maturation.

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#### Suggested Foods

Strong flavoured cheeses, particularly blue vein, dried fruits and nuts.

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### Awards

- Bronze - 2006 Swan Valley Wine Show
- Gold - 2005 Qantas Wine Show of Western Australia, Mount Barker
- Trophy - 2005 Qantas Wine Show of Western Australia, Mount Barker
- Silver - 2003 Qantas Wine Show of Western Australia, Mount Barker
- Bronze - 2002 International Wine and Spirit Competition
- Trophy - 2002 Sheraton Perth WA Wine Awards 'Most Successful Exhibitor'
- Gold - 2002 Sheraton Perth WA Wine Awards
- Silver - 2002 International Wine Challenge
- Trophy - 2001 Sheraton Perth WA Wine Awards 'Most Successful Exhibitor'





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### Ratings & Reviews

Jason Boudville, Spice  
Winter 2009

*"A sepia toned offering comprising of a pedro blend, Sandalera is spun sugar on a raisiny spool. Powerful the trinity of rancio, butterscotch and toffee. Timbery oak features on the forefront providing a sweet cinnamon lift. Unapologetically upfront and 'in ya face', there is an interplay with a smidgen of young freshness. The brandy spirit is slipped neatly under the covers and rounds off this delivery superbly. Smooth like Egyptian cotton."*

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James Halliday, Australian Wine Companion 2009  
Released July 2008

*"Lots of rancio nuttiness, with good fruit concentration and quite fresh style; the old material contributes to complexity. Rating 92"*

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Stuart Gregor, SCOOP Magazine  
Autumn 2007

*"A classic, one of the great fortifieds of the country."*

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Brisbane Lawyer  
15 September 2005

*"This may well be Western Australia's best kept wine secret. WA for one reason or another, produced few iconic dessert wines but with this blend of Pedro Ximenez and Muscadelle grapes Sandalford has created a wine worthy of the numerous medals it has received. The nose is full of toffee and raisins and carries through into a wine tasting of rich toffee and dates. This is a classic "sticky", none of the old school tawny flavours here just sweet, sunny smoothness that encapsulates all four seasons of Western Australia in a bottle."*

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Stuart Gregor's Wine Guide  
2003

*"It is fortified like your average muscat or tokay and the result is an extraordinarily intense wine with malty, nutty toffee flavours and incredible length. This wins a trophy or gold medal every time it enters a show in Western Australia and is unquestionably that state's greatest fortified wine."*

