

MARGARET RIVER
SANDALFORD
Estate Reserve

2007 Estate Reserve Shiraz

VARIETAL BREAKDOWN

Shiraz 100%

REGION

Margaret River 100%

VINTAGE

2007 is widely regarded as one of the best red vintages ever in Margaret River. It was a beautiful warm and dry year which led to grapes full of flavour, moderate acidity and filled with colour and well rounded ripe tannins.

WINEMAKERS COMMENTS

After crushing and de-stemming the Shiraz fruit was inoculated with a selected yeast strain and fermented in small 10 tonne static fermenters. The traditional methods of rack and return and pumping over were employed during fermentation to optimise colour, flavour and tannin extraction from the fermenting must. Just prior to completion of primary fermentation the must was pressed in to 60% new and 40% 1yr old oak for completion of fermentation. Following this the wine was pumped out to tank and inoculated for MLF and then returned to barrel. The wine then spent 12 months maturing in these barriques prior to blending and bottling in mid 2008.

TASTING NOTES

COLOUR

Dark cherry red with a hint of magenta.

NOSE

This wine upon release in March 2010 is still incredibly youthful and will open up and flourish as the year's progress. It is instantly recognisable as a beautiful Shiraz with real savoury notes dominating the bouquet.

PALATE

Another full-bodied wine like the 2005 release before this which incidentally picked up both a Top 100 and a Blue-Gold Medal at the 2010 Sydney International Wine Competition. I see no reason why this wine should not be as good if not better given the 2007 vintage conditions. Lovely elegant sweet jube flavour on the palate with some edgy herb and spice notes coming through. The oak as befits our modern tastes is restrained and subtle. Beautiful soft finish with plenty of length. Certainly a wine which will handle careful cellaring for up to 10 years or more. Great food match with beef, lamb, goat, game and venison dishes particularly if they are combined with spice, sweet jus or balsamic reductions.

WINE ANALYSIS

Alcohol	14.0%
Acidity	6.5g/l
pH	3.61

AWARDS

- **Silver Medal** Japan Wine Challenge 2010

