

Sandalford 2009 Margaret River Range Shiraz

Technical Data

pH	3.68
TA (g/l)	5.7
Alc.(%vol)	15
RS (g/l)	1.7

Varietal Breakdown

90% Shiraz, 10% Viognier

Region

100% Margaret River

Winemakers Comments

The fruit for this wine was machine harvested during the cool of the night, March 2009. After crushing the must was inoculated with two selected yeast strains specifically for Shiraz with fermentation proceeding at an even pace for two weeks until just before complete dryness. The ferment was then completed split between tank and oak. After MLF the wine was matured for 3 months in new French oak prior to blending, clarification and bottling in early 2010.

Colour

Classic dark cherry red with a solid magenta hue.

Nose

Beautiful big, lifted perfumed nose filled with floral accents, spice and liquorice notes.

Palate

All that is on the nose comes through on to the palate. In addition there is an unmistakable dark cherry flavour influence reminiscent of great Black Forest cake. The spice comes through this primary fruit character whilst the texture and structure of the wine are seamless. This wine is the perfect follow-up to the 2008 which took all before it to become Australia's best red wine at the 2009 National Wine Show in Canberra. A real fruit-driven wine but complex enough to satisfy the most ardent Shiraz and serious red wine drinker. Will cellar for up to 10 years.

Assessments

"Beautifully perfumed, aromatic, peppery/raspberry bouquet and lovely softly textured palate with long, sweet red fruits."

Winestate Magazine, "Best of the West", May/June 2010.