



2008 Sandalford Estate Reserve Cabernet Sauvignon

Vintage

2008 was a return to what we would classify as a “normal” vintage in Western Australia. After a hot December and January, conditions moderated to give us a perfect three months of harvest with no disease in the fruit and no inclement weather. Ideal ripeness was the order of the day.

Technical Data

pH	3.54
TA (g/l)	6.55
Alc.(%vol)	14.4
RS (g/l)	1.4

Varietal Breakdown

100% Cabernet Sauvignon

Region

100% Margaret River

Winemakers Comments

The fruit for this wine came exclusively from our 37 old, dry-grown Margaret River Estate vineyard. After crushing and de-stemming the fruit underwent fermentation in small 10 tonne static fermenters. The traditional method of pumping over was employed during fermentation to optimise colour, flavour and tannin extraction. Post-ferment the wine was left on skins for two weeks prior to pressing. The pressings were mixed back with the free-run wine and then inoculated for MLF with selected bacteria. After the completion of MLF the wine was racked and transferred to both new and one year old French oak. At the end of barrel maturation the various wine components were blended, fined and given minimal filtration prior to bottling.

Colour

Dark Cherry with a magenta hue.

Nose:

Classic Margaret River nose with savoury notes of bay leaf, rosemary and sage. Underneath the primary fruit of violets and blackcurrant can be sensed with seamless cedar-like vanillin oak nuances poking through

Palate:

Magnificent full-bodied wine with silky tannins and bags of dark briary fruit flavours and toasty oak elements woven through the mix. Long, persistent finish whereupon the oak influence is most noticeable but the quality is outstanding. Upon release this is still a young wine by any measure and will continue to blossom and open-up in the next decade or so.