

SANDALFORD

PRENDIVILLE

Reserve

2008 Prendiville Reserve Shiraz

VARIETAL BREAKDOWN

100% Shiraz

REGION

Margaret River

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.

WINEMAKERS COMMENTS

After crushing and de-stemming the Shiraz must was inoculated with a selected yeast strain and fermented in a small 10 tonne stainless steel static fermenter. The traditional methods of rack and return and pumping over were employed during fermentation to optimise colour, flavour and tannin extraction. The wine finished fermentation in new Burgundian coopered French oak barriques. After the completion of MLF the wine was racked to stainless steel, ameliorated and then transferred back to the same new French oak. On completion of 12 months barrel maturation the best 10 barriques were put aside for this inaugural release of the Prendiville Shiraz.

VITICULTURE

The Sandalford Estate vineyard in Margaret River is the largest and oldest vineyard in this famed region having been originally planted in 1970. The vineyard is located in the northern sub-region of Margaret River known as Wilyabrup. This sub-region is some 4 degrees Celsius warmer on average than the southern parts of Margaret River. This ensures optimal ripeness and generosity in the wines produced. There are five old-vine Shiraz blocks on the Estate. Three of these blocks have been utilised to make this wine. As with the Prendiville Cabernet, this wine will only be made in exceptional years and only in discrete volumes.

OAK TREATMENT

12 months in 100% new French oak barriques (Damy Allier).

TASTING NOTES

COLOUR

Dark cherry with an unmistakable magenta hue.

NOSE

In what is atypical for Margaret River this wine has classic mulberry and blackberry notes intertwined with sumptuous vanillin oak and spicy elements.

PALATE

There is an immediate wash of sweet brambly fruit flavours in the mouth perfectly weighted with silk-like tannins and balancing acidity. The oak nuances are well balanced in respect of fruit and the finish is one of elegance and structure. Whilst a remarkable wine now, the Prendiville is certainly a wine, which will benefit from careful cellar maturation for 15 years or more. A harmless deposit may form in the bottle during this time and decanting is recommended prior to serving.

WINE ANALYSIS

Alcohol	14.0%
Residual Sugar	1.9g/l
TA	6.20g/l
pH	3.52



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AWARDS

- **Silver Medal** 2009 Qantas Wine Show
- **Silver Medal** 2009 Royal Hobart International Wine Show

ACCOLADES

“Sandalford has well and truly leapt into the big league of premium producers in WA, having now completely transformed itself to a Margaret River wine operation. The Estate Reserve and Margaret River Range are entirely from Margaret River. The team of owner Peter Prendiville and winemaker Paul Boulden have taken the wines in an exciting new direction.”

Ray Jordan's 2011 WA Wine Guide, published October 2010, page 151

“Sandalford is one of Australia’s oldest and privately owned wineries. In 1970 it moved beyond its original Swan Valley base, purchasing a substantial property in Margaret River that now the main source of its premium grapes. With most of the vines now 40 years old, and with the highly experienced and former flying Winemaker Paul Boulden in charge, it is no surprise that the quality of the wines is consistently excellent. 2008 Prendiville Shiraz: Crimson purple; sourced from the oldest (1970), dry-grown Margaret River shiraz; reflects the benefits of finishing the primary fermentation in new French oak (100%), with consequent integration of the oak and the tannin texture of the wine; the palate is long and fine, with all the spicy black fruits necessary for a long life. Outstanding wine; 300 dozen made. Rating 96/100”

Australian Wine Companion 2011 Edition, page 565, James Halliday, released 28th July 2010

“RED 5 STAR WINERY – Sandalford is an outstanding winery regularly producing wines of exemplary quality and typicity.”

Australia's most pre-eminent wine critic, James Halliday, awards Sandalford Wines the very coveted RED 5 star rating in the Australian Wine Companion 2011 Edition released 28th July 2010.

« « « « 94/100, Top Ten out of Top 100 releases. “A bright, lively, deeply coloured and vibrant young shiraz. Sweet raspberry, mulberry aromas; fruit-led but with a lacing of cedary oak. Loads of fleshy extract, ripe tannins and density. Has great potential.”

Gourmet Traveller Wine, Huon Hooke, April/May 2010

“Best Shiraz – 2008 Sandalford Prendiville Shiraz”

Leading West Australian Wine Critic Ray Jordan, at the launch of Ray Jordan's 2010 WA Wine Guide, 30 November 2009.

“Winemaker of the Year: Since taking over Sandalford a few years ago Paul Boulden has consistently produced outstanding wines, based primarily on one of the oldest Margaret River vineyards. Value for money and seriously over delivers and the new Prendiville Shiraz is a revelation.”

Leading West Australian Wine Critic Ray Jordan, at the launch of Ray Jordan's 2010 WA Wine Guide, 30 November 2009.

“Producer of the Year, and Winemaker of the Year: Sandalford Wines. Since taking over Sandalford a few years ago Paul Boulden has consistently produced outstanding wines, based primarily on one of the oldest Margaret River vineyards. The combination of winemaker Paul Boulden and owner Peter Prendiville has proved an awesome double act resulting in outstanding wines across the board.”

Leading West Australian Wine Critic Ray Jordan, at the launch of Ray Jordan's 2010 WA Wine Guide, 30 November 2009.

“Sandalford has launched its first vintage (2008) of Prendiville Shiraz. Only 250 cases have been made from old, dry-grown vines on the Sandalford vineyard at Wilyabrup. While rare and expensive, this flagship wine is reasonably priced when considered alongside similarly priced reds from Australia and overseas. Sweet blackberry and plum flavours, velvety texture and substantial, though fine, tannins.”

The Sunday Times, Peter Forrestal, 25th October 2009.

“Boy oh boy this is going to catch some wreck when it gets released to the market proper. Digging deep into Sandalford’s seemingly endless bag of vineyard tricks, winemaker Paul Boulden has made the most of five blocks of old-vine shiraz sourced from a northern Margaret River vineyard planted in 1970. Although it was fermented in and aged for 12 months in new medium toast Domy Allier French oak barriques, the wine’s sweet violet-flecked plum flavours speak volumes of the calibre of fruit chosen for the debut Prendiville Reserve Shiraz. But unlike its predecessor the Prendiville Reserve Cabernet Sauvignon which is the sum of the 20 best barrels, this shiraz comprises of only the best 10 barrels. Its meager 250-case edition might make it a little light on the ground, but there’s no shirking when it comes to the taste stakes. Combining the generosity of South Australia with the elegance and savouriness of French syrah, this is a dazzling expression of Margaret River shiraz that rides high in the flavour saddle, its long finish aided beautifully by silky, fine tannins. So good, it almost erased the painful memory of hearing that Paul recently ripped out all of Sandalford’s dry-grown riesling vines on account of economics. Sigh. 18.5.”

Max Veenhuizen, www.acehighwine.com (former senior staff writer of Scoop Publishing), September 2009

“PICK OF THE WEEK: This is just so sublimely smooth and seamless on the palate you could be forgiven for missing what power and fruit concentration sitting behind it. One of the finest Margaret River shirazes I have ever tasted. Silky and velvety with a deep, sweet fruit concentration and complexity. Anyone who had given up on Margaret River shiraz should check this out. A belter. Score 96/100”

Ray Jordan, The West Australian, August 2009

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