



SANDALFORD

Margaret River

2018 Margaret River Range Cabernet Merlot

Tasting Notes

Varietal Breakdown

85% Cabernet Sauvignon and 15% Merlot.

Region

Margaret River

Vintage

The 2018 vintage was a return to the fantastic conditions that Margaret River is known for. With a wet start to the season in winter and early spring providing a good base of ground water for the vines. November was very dry, perfectly timed with the vines going through flowering and fruit set. After rainfall in both December and mid-January, the season changed and we saw an extended dry and warm period through to the end of picking in mid-April. The maximum temperatures were consistent with long term average and the sea breeze providing the essential cool nights that Margaret River is known for. All fruit this season is of exceptional quality and showing great varietal characters.

Winemakers Comments

The grapes were machine harvested during the cool of night in mid-March. After crushing the must was inoculated with selected strains of yeast. The ferments were on skins for one – two weeks with pump overs used twice daily during this period to ensure optimum extraction of colour, flavour and tannins. Based on taste, the wine was then drained and pressed. After malolactic fermentation the wine was matured for 3 months on 25% new French oak, before blending and bottling.

Tasting Notes

Colour: Dark cherry red.

Nose: Initially this wine is rich with dark brooding berries. As it opens up there is a real juiciness that comes across with savoury spices of nutmeg and cedar to balance the black and blue berry notes.

Palate: There's generous sweet flavours, particularly the darker berries, but also plums and rhubarb that are balanced with savoury spices – bay leaf, fresh nutmeg and mocha. These sweet and savoury notes keep evolving in the glass to give wonderful complexity. Velvety smooth tannins add to the complexity on the palate. This is a rich blend that will continually open up and evolve in the glass. Medium term cellaring will only add to the wine's complexity.

Wine Analysis

Alcohol 14.7%

pH 3.58

TA 6.49 g/L

This wine is vegan & vegetarian friendly

