

SANDALFORD MARGARET RIVER SHIRAZ 2021



Original price was: \$26.99.\$22.99Current price is: \$22.99.

Product Code:	6213	Closure:	Screw Cap
Country:	Australia	Unit:	Each
Region:	Western Australia	Volume:	750ml
Sub Region:	Margaret River	Alcohol:	14.1%
		Grape:	100% Shiraz
Style:	Red		
Variety:	Syrah / Shiraz		







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TASTING NOTES

Winery notes (2021 Vintage)

"Aromas of red cherry, raspberry and pomegranate fruits with a hint of fennel seed and ginger. Alluring spicey notes of cardamon and white pepper overlayed with roasted nuts and white chocolate. Bright red fruit flavours and savoury spices on the palate. Mocha and toasty oak flavours evolve with the fruit flavours adding to the many layers within this wine. Soft acidity and fine-grained tannin provide length to the finish. This medium bodied, elegant, cool climate style Shiraz drinks well in its youth, but can be cellared for up to 10 years with confidence.

The fruit was destemmed to static red fermenters and allowed to cold soak for three days before inoculation with a selected specialised yeast isolate. Routine pump overs lasting for around 10 days ensures optimum extraction of colour, flavour and tannin. The ferment was then drained and pressed at dryness to tank, allowed to settle, and then racked to tank for malolactic fermentation. The resulting wine was then matured on French oak for 3 months before being transferred to seasoned French oak barriques for a further 6 months maturation. The wine was then blended, filtered and bottled."

5 Stars & 94/100 Sam Kim, Wine Orbit, March 2023 (2021 Vintage)

"Dark fruit richness lead the way with nuances of dried herb, pepper spice and cedar, it's succulent and plump in the mouth



delivering excellent weight and persistency. Wonderfully framed by chalky tannins, finishing sturdy and persistent. At its best: now to 2033."

92/100 Cameron Douglas MS, March 2023 (2021 Vintage)

"Dark fruit richness lead the way with nuances of dried herb, pepper spice and cedar, it's succulent and plump in the mouth delivering excellent weight and persistency. Wonderfully framed by chalky tannins, finishing sturdy and persistent. At its best: now to 2033."

CONTACT VINO FINO

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