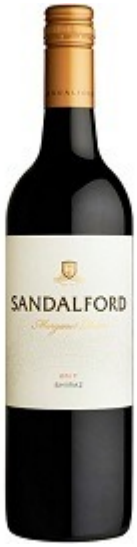
VINO FINO
Explore a World of Wine

SANDALFORD MARGARET RIVER SHIRAZ 2023



$24.99

Product Code:	6213
Country:	Australia
Region:	Western Australia
Sub Region:	Margaret River
Style:	Red
Variety:	Syrah / Shiraz

Closure:	Screw Cap
Unit:	Each
Volume:	750ml
Alcohol:	14.8%
Grape:	100% Shiraz

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

Click & Collect available

VIEW PRODUCT ONLINE

TASTING NOTES

Winery notes (2023 Vintage)
"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. 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 full bodied, elegant, style of 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 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 in a combination of tank and seasoned French oak barriques for 12 months before blending, filtration and bottling."

Reviews for previous vintages below...

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

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"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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OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

188 Durham St South,
Christchurch

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