

2020 Sandalford 1840 Chenin Blanc

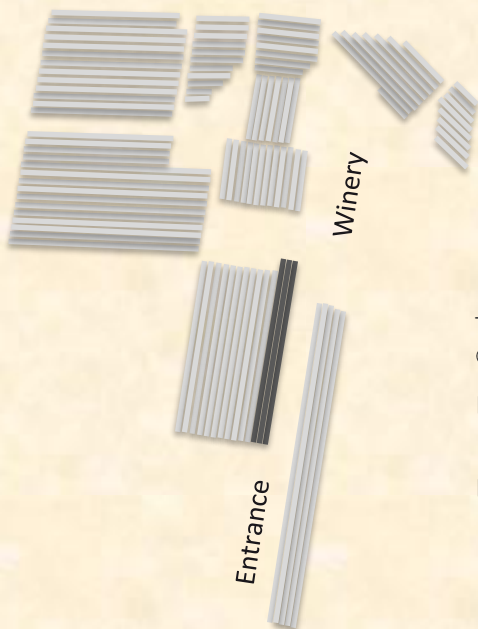
Region
Swan Valley

Varietal Breakdown
Chenin Blanc

Vintage

2020 was a vintage like no other. Whilst a global pandemic changed the way people lived their lives, Western Australia experienced a near perfect vintage. The preceding Spring growing season was warmer than average resulting in earlier bud burst and grape development. Grape yields were lower than average which led to one of the earliest harvests on record. The near perfect growing season allowed the winemakers to harvest fruit at optimal flavour and sugar ripeness. The resulting wines display wonderful fresh varietal characters.

1840



Winemakers Comments

Machine harvested in early February 2020, these Chenin Blanc grapes were immediately delivered to the winery for destemming, chilling and pressing. Only the free run fraction of juice was utilised in making this wine. The juice was inoculated with a selected yeast isolate, then transferred to four-year-old French oak barriques for fermentation. The wine was left on lees for 6 months in barrel before blending. A light fining was required to polish the wine before bottling.

Tasting Notes

Colour: Pale straw gold with tinges of green.

Nose: Floral honey suckle and lime citrus with hints of flint, lanoline and bee's wax.

Palate: The flavours from the nose meet crisp green apples, with almonds and beeswax giving a beautiful savoury edge. This wine is textural on the palate and has a crisp finish with wonderful length. Whilst drinking beautifully now, this wine will continue to evolve into a richer and more complex wine with age.

Wine Analysis

Alcohol 12.2% pH 3.29 TA 7.05 g/L

