



SANDALFORD

2018 Botrytis Semillon

Tasting Notes

Varietal Breakdown

Semillon

Region

Riverina

Vintage

Whilst higher than average rainfall fell during both October and December, from January to April, there were no significant weather events. The conditions over this ripening and harvest period were ideal, with the wines all showing lovely varietal characters.

Winemakers Comments

This wine was made in the traditional manner of Australian "stickies". Fully botrytised fruit was harvested and pressed before clarification and cold fermentation. Fermentation was stopped early to preserve the natural grape sugars. Post ferment, the wine was stabilised and further clarified prior to bottling.

Tasting Notes

Colour: Light golden yellow.
Nose: Classic botrytis notes of apricot marmalade and candied pineapple.
Palate: Up front marmalade notes – mostly apricot, but hints of oranges also, evolving into orange blossom. This wine is super luscious with a beautiful acid balance leading to a long and cleansing finish. Serve chilled. A perfect match with almost all cheeses, pate and toasted bread.

Wine Analysis

Alcohol 12.0% Residual Sugar 8.8 Baume pH 3.24 TA 9.43g/L

This wine is vegetarian friendly

