

2018 Element of Sandalford Chardonnay

Tasting Notes

Varietal Breakdown
Chardonnay

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 for this wine were machine harvested in the cool of night during February 2018. Following crushing and pressing, the clarified juice was fermented using specially selected yeast strains at very low temperatures to retain the aromatics. Once fermentation was complete, the wine was kept sur lies for a month prior to being blended, stabilised, filtered and bottled.

Tasting Notes

Colour: Pale lemon.
Nose: Peaches and nectarine up front, with ruby red grapefruits and a hint of marzipan.
Palate: Whilst the stone fruits are dominant on the nose, the citrus really take over on the palate. The ruby red grapefruit and meyer lemon notes really shine through. This wine is light bodied, but it is full of texture and has a fresh acid giving the wine a seamless finish. There is no oak on this wine, it's all about the purity of the Chardonnay grapes. A wine to enjoy within the next few years and best served lightly chilled.

Wine Analysis

Alcohol 12.5% pH 3.36 TA 6.76g/L

This wine is vegan and vegetarian friendly

