

MARGARET RIVER
SANDALFORD
Estate Reserve

2019 Estate Reserve Chardonnay

Tasting Notes

Varietal Breakdown

Chardonnay

Region

Margaret River

Whilst the majority of Australia experienced a hot summer with above average temperatures, the southwest corner of WA experienced a relatively mild summer season. Temperatures during the harvest period were below average. These milder conditions allowed for a slow ripening pattern for most varieties, resulting in excellent flavour development within the grapes at harvest. All grapes were harvested with an optimum balance of sugar and flavours. The resulting wines are displaying bright varietal characters with fresh, balanced acidity.

Winemakers Comments

This wine is made from 100% Estate grown Chardonnay harvested in late February 2019. After gentle pressing, the free run juice portion was transferred to French oak barriques for fermentation (30% new, balance one and two year old oak) utilising a specialised Burgundian *Saccharomyces* yeast isolate. The wine remained in barrel on ferment lees for 8 months prior to blending, stabilisation, filtration and bottling.

Tasting Notes

Colour: Pale straw with tinges of green and gold.
Nose: Bright lemon citrus, stone fruit, and pink grapefruit. Oak derived spicy vanilla and roasted cashew nut characters support the bright fruit.
Palate: A tightly structured wine full of stone fruit, citrus and cashew flavours. The French oak is beautifully integrated, adding layers to both the flavour and mouthfeel of the wine. This texture is complimented with bright, fresh acidity which leads to a wonderful length on the finish. Cellaring for up to 10 years will provide greater complexity and richness for those who like a toasty bottle aged style.

Wine Analysis

Alcohol 12.8% pH 3.25 TA 6.75g/L

This wine is vegan & vegetarian friendly

