

MARGARET RIVER
SANDALFORD
Estate Reserve

2019 Estate Reserve Sauvignon Blanc Semillon

Tasting Notes

Varietal Breakdown

75% Sauvignon Blanc and 25% Semillon.

Region

Margaret River

Vintage

Whilst the majority of Australia had a hot summer with above average temperatures, the southwest corner of WA was blessed with a mild summer, with temperatures for the period falling below average. These milder conditions resulted in a delayed ripening for most varieties resulting in excellent flavour development within the grapes at harvest. With no disease pressure, all grapes were harvested with an optimum balance of sugar and flavours. The resulting wines show wonderful varietal characters.

Winemakers Comments

This wine is deliberately made to be a very Sauvignon Blanc dominant style. The Semillon acts in support, giving some weight and consistency to the style, but it is the lifted aromatic qualities of the Sauvignon Blanc grapes that are evident in this wine.

The majority of grapes in this wine are sourced from our Wilyabrup Estate Vineyard. We have also sourced a small parcel of Sauvignon Blanc from an exceptional vineyard, to complement our grapes and add complexity to the finished wine.

All grapes were machine harvested in the cool of night during early March 2019. After 3 hours of skin contact, the must was pressed, with only the free-run juice utilised for fermentation. Low solids and cool ferment temperatures ensured the fruit characters were preserved to their utmost in the resultant wine.

Tasting Notes

Colour: Pale lemon.

Nose: Intense tropicals up front that jump out of the glass. There's guava, blackcurrant buds and lycees. Underlying this is a savoury edge and grassy notes that add complexity to the nose.

Palate: Like the nose, the tropicals are intense, but also shows notes of sweet fresh asparagus and a savoury minerality. There is complexity to this wine and the flavours continue to evolve and change with time in the glass. The palate has a wonderful texture and is all pulled together with a crisp acid balance that gives this wine a lingering finish. Serve chilled, and enjoy whilst young and fresh.

Wine Analysis

Alcohol 12.0% pH 3.14 TA 7.10g/L

This wine is vegan & vegetarian friendly

