

MARGARET RIVER  
**SANDALFORD**  
*Estate Reserve*

## 2019 Estate Reserve Verdelho

### Tasting Notes

#### Varietal Breakdown

Verdelho

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#### Region

Margaret River

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#### 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.

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#### Winemakers Comments

The Verdelho grapes from our Wilyabrup Estate Vineyard, were machine harvested in the very early hours of the 5<sup>th</sup> March, when the grapes were at their coolest. After which, the fruit was immediately processed at the winery and underwent a long, slow ferment in stainless steel tanks with a selected yeast strain. Once the fermentation was finished, immediate stabilisation, clarification and bottling occurred. Pristine fruit in a bottle is more than apt to this style.

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#### Tasting Notes

**Colour:** Pale lemon.

**Nose:** Fragrant orange blossoms, with quince paste and a hint of spiciness.

**Palate:** This is one of my favourites. Definite floral notes, with citrus, honey and spice notes. It has a chalky minerality coming through giving this wine texture and a refreshing acid balance leading to wonderful length on the finish. It definitely has that drinkability factor. Drink now whilst young or for something different, this wine can be cellared. It will reward you as it evolves with age.

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#### Wine Analysis

Alcohol 13.5%

pH 3.24

TA 7.35g/L

