

2021 Element of Sandalford Classic White

Tasting Notes

Varietal Breakdown

60% Sauvignon Blanc, 32% Semillon, 8% Chardonnay

Region

Margaret River

Vintage

The 2021 vintage could be best described as challenging. A reflection of the wetter than average summer impacting picking decisions. Our Caversham and Wilyabrup vineyards however fared well and produced fresh, bright, flavoursome fruit to make wines from. Grapes were phenologically ripe at time of picking and harvested with an optimal balance of sugar and flavours. The resulting wines are fresh and display wonderful, bright varietal fruit characteristics.

Winemakers Comments

The grapes for this wine were machine harvested in the cool of night during February 2021. Following crushing and pressing, the clarified juice was fermented in stainless steel tanks using a specially selected yeast strain. Ferment temperatures were deliberately kept cool to retain the fruit aromatics. Once fermentation was complete, this wine was carefully blended together to make this consistent fruit driven style.

Tasting Notes

Colour: Pale straw.

Nose: A tropical fruit salad full of passionfruit, citrus and gentle herbaceous notes. There's also stone fruit and orange blossom adding to the appeal.

Palate: Vibrant, fresh fruit flavours abound on the palate. The flavours on the nose follow onto the palate revealing layers of citrus, tropical fruits, apple and lemongrass. Whilst easy drinking, this wine has a lovely texture and well-balanced acid that leads to a vibrant finish. Serve well chilled and drink whilst young and fruit bright.

Wine Analysis

Alcohol 12.0%

pH 3.25

TA 6.75g/L

