

element of SANDALFORD

2021 Element of Sandalford Late Harvest

Tasting Notes

Varietal Breakdown

59% Sauvignon Blanc, 32% Semillon, 9% Chardonnay

Region

Western Australia

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

Made from late harvested Sauvignon Blanc, Semillon and Chardonnay grapes picked in the cool of the night during the month of February 2021. Following crushing and pressing, the juice underwent a cool fermentation to protect their delicate tropical flavours. This wine is full of natural grape sweetness which gives texture and weight to the palate. This is a wine that matches well with lightly spiced Asian foods. Or simply enjoy on its own.

Tasting Notes

Colour: Straw gold.
Nose: Passionfruit, pineapple, melons and guava notes. Tropical fruit salad in a glass.
Palate: The flavours on the nose are in abundance with stone fruit and citrus flavours to the fore. This wine has a natural sweetness balanced by bright, crisp acidity that leads to a fresh, vibrant finish.

Wine Analysis

Alcohol 11.6%

pH 2.95

TA 8.70 g/L

