



SANDALFORD

2022 Botrytis Semillon

Tasting Notes

Varietal Breakdown

Semillon

Region

South Eastern Australia

Vintage

Overall, the growing conditions for the vintage 2022 season were mild in the Riverland region. Higher than average rainfall fell during both October and December during the growing season. In the lead up to harvest, the mild weather with few hot days led to fruit being in good condition when it reached harvest maturity.

Winemakers Comments

This wine was made in the traditional manner of Australian Botrytis styles. Fully botrytised fruit was harvested and pressed before clarification and cold fermentation. Fermentation was terminated early to preserve the natural grape sugars. Post ferment, the wine was stabilised and further clarified prior to bottling.

Tasting Notes

Colour: Light golden yellow.

Nose: Classic botrytis notes of apricot marmalade and candied pineapple.

Palate: Up front marmalade notes – mostly apricot, but hints of oranges also, evolving into orange blossom. This wine is super luscious with a beautiful acid balance leading to a long and cleansing finish. Serve chilled.

Wine Analysis

Alcohol 10.5%

Residual Sugar 150g/L

pH 3.24

TA 9.43g/L

This wine is vegetarian friendly

