



SANDALFORD

Margaret River

2022 Margaret River Range Sauvignon Blanc Semillon

Tasting Notes

Varietal Breakdown

60% Sauvignon Blanc and 40% Semillon

Region

Margaret River

Vintage

2022 was dry and hot. The preceding winter and spring rainfall were above average and provided ample ground moisture for the vines to cope with the heat extremes of the summer. Fruit ripened to plan and was harvested with ripe, fresh flavours.

Winemakers Comments

Sauvignon Blanc and Semillon grapes were machine harvested in the cool of night before transporting to the winery for processing. The fruit was destemmed before gentle pressing to tank and the juice allowed to cold settle before racking to ferment. Cultured yeast, low solids and cool ferment temperatures in stainless steel ensure the fruit characters are highlighted to their utmost in the resultant wine. At the completion of fermentation, the wine is allowed to evolve on lees for a short period of time before blending and preparation for bottle.

Tasting Notes

Colour: Pale straw.

Nose: Bright fruit aromas of passionfruit, orange blossom and lemon citrus overlay subtle tropical fruit salad notes. A subtle herbaceous note and a hint of and lemon grass complete the picture.

Palate: Abundant tropical fruits and citrus flavours as per the nose which continues to evolve as this wine opens up. The palate is fresh and lively with the fruit flavours carried by soft acidity. Well balanced and wonderful length on the finish. A drink now style.

Wine Analysis

Alcohol 12.2%

pH 3.20

TA 6.90 g/L



This wine is vegetarian friendly

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