



SANDALFORD

2023 Botrytis Semillon

Tasting Notes

Varietal Breakdown

Semillon

Region

South Eastern Australia

Vintage

Overall, a challenging year in the vineyard for most growers with wet and cool weather being a common theme. The start of vintage was delayed, and despite the challenges, the season produced good fruit quality and excellent flavours as a result of the cool conditions and low yields.

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: Golden straw.

Nose: Classic botrytised fruit characteristics of dried apricot, lime marmalade, exotic spice, orchard blossom and candied pineapple.

Palate: Layered flavours of apricot, lime citrus, marmalade and orange peel with hints of spice enveloping the palate. The wine is sweet and luscious with the natural, bright acidity providing palate balance. Serve well chilled.

Wine Analysis

Alcohol 11.0%

Residual Sugar 145g/L

pH 3.25

TA 8.74g/L

This wine is vegetarian friendly

