

MARGARET RIVER
SANDALFORD
Estate Reserve

2023 Estate Reserve Chardonnay

Tasting Notes

Varietal Breakdown

Chardonnay

Region

Wilyabrup, Margaret River

Vintage

The spring rainfall preceding the 2023 vintage was the second highest on record in Western Australia. Additionally, the maximum temperatures for spring were very much below average for most of the south west of the state. The persistent rainfall and cool conditions during the spring season promoted lush, healthy canopies with moderate crop levels. The Summer arrived with some timely warm weather in December and January to get things going in the vineyard. It is fair to say that the 2023 seasonal conditions have delivered one of the highest quality vintages seen for well over a decade.

Winemakers Comments

Crafted from old vine Gingin clone Chardonnay, this wine displays all the hallmarks of great Margaret River Chardonnay – rich, bright intense fruit flavours supported by a lovely natural acid balance. Handpicked fruit was transported to the winery for whole bunch pressing to tank, then transferred to French oak barriques (35% new) for ferment. Using a combination of wild yeasts and a selected Burgundian yeast isolate has yielded a wine of complexity that speaks of place. The wine remained in barrel on ferment lees for 8 months prior to blending, stabilisation, filtration and bottling.

Tasting Notes

Colour: Straw gold.
Nose: Bright lemon citrus, nectarine stone fruit, nougat, oatmeal and roasted cashew nut flavours abound. Subtle toasted vanillin oak and the smoky wood spice characteristics derived from the barrel fermentation support the bright fruit flavours.
Palate: The stone fruit, citrus and toasty oak flavours are beautifully integrated adding layers of complexity to the wine. The mid pallet texture is creamy and is supported with bright acidity leading to a wonderful length of flavour on the finish. Cellaring for up to 10 years will provide greater complexity and richness for those who like a bottle aged style.

Wine Analysis

Alcohol 13.4%

pH 3.17

TA 6.90 g/L

