

MARGARET RIVER  
**SANDALFORD**  
*Estate Reserve*

## 2023 Estate Reserve Sauvignon Blanc Semillon

### Tasting Notes

#### Varietal Breakdown

84% Sauvignon Blanc and 16% Semillon.

#### Region

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

This wine is made as a Sauvignon Blanc dominant blend style. The Semillon acts in support providing some weight, acid line, and consistency to the style. All fruit was machine harvested and transported to the winery to be destemmed before pressing. The juice is allowed to cold settle before racking to tank and only the free-run juice fractions are utilised for fermentation. Low solids and cool ferment temperatures in stainless steel utilising a selected aromatic yeast strain ensures the fruit characters are preserved to their utmost in the resultant wine. The wine is left on ferment lees for a month before being blended and cleaned up for bottle. A wine best drunk while youthful.

#### Tasting Notes

**Colour:** Pale straw

**Nose:** Bright tropical fruit and citrus aromatics jump out of the glass. There's guava, blackcurrant buds and lychee flavours sitting alongside subtle grassy notes.

**Palate:** The aromatics follow onto the palate. The flavours are fresh and bright with balanced, soft acidity in support. There is a lovely palate weight and a freshness to this wine that keeps you wanting to come back for more. Serve chilled, and enjoy whilst young and fresh.

#### Wine Analysis

Alcohol 12.4%

pH 3.17

TA 6.20 g/L

This wine is vegetarian friendly

