

MARGARET RIVER  
**SANDALFORD**  
*Estate Reserve*

## 2023 Estate Reserve Verdelho

### Tasting Notes

#### Varietal Breakdown

Verdelho

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#### Region

Margaret River

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#### 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.

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#### Winemakers Comments

Old vine Verdelho fruit from our Wilyabrup Vineyard was machine harvested during the early hours of the morning in late February, then transported to our winery for processing. After destemming and pressing, the juice was allowed to cold settle before racking to ferment. Only the free run juice fraction was utilised in making this wine. A selected aromatic yeast isolate was used to ferment the juice in stainless steel tanks. Once the fermentation was completed, immediate clarification, stabilisation and bottling occurred. This is a wine that offers immediate drinking enjoyment, but with careful cellaring for 10 -15 years, will develop into a wonderful complex bottle aged style.

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#### Tasting Notes

**Colour:** Pale straw.

**Nose:** Orange blossom, citrus and subtle tropical fruits with a hint of spiciness.

**Palate:** Floral notes, citrus and spice. A lovely soft, mineral like acidity carries the fruit flavours on the palate. The wine is textural and refreshing with wonderful length of flavour.

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#### Wine Analysis

Alcohol 13.8%

pH 3.20

TA 6.30g/L

This wine is vegetarian friendly

