



SANDALFORD

Margaret River

2023 Margaret River Range Chardonnay

Tasting Notes

Varietal Breakdown

Chardonnay.

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

These Chardonnay grapes were machine picked in the cool of the night then immediately processed at the winery to retain freshness. Only the free run portion of the juice was used and underwent fermentation in a combination of stainless-steel tank and French oak barriques. The resulting wine was left on lees for 10 months before blending and preparation for bottle. There is a dash of oak influence to support the fruit, no Malolactic fermentation, and the extended lees contact aided in building texture. A modern expression of Margaret River Chardonnay.

Tasting Notes

Colour: Pale straw.
Nose: White peach, citrus blossom, stone fruit and lemon/lime citrus overlay subtle nougat and mineral notes with hints of flint in the background.
Palate: The aroma on the nose follows onto the palate with a generous flavour impact. The wine is textural and layered with an underlying creaminess. The bright, soft acid brings all of the layers together providing line and length with a sustained finish.
Serve chilled and enjoy.

Wine Analysis

Alcohol 12.3% pH 3.10 TA 5.85 g/L

This wine is vegetarian friendly

