

SANDALFORD

Margaret River

2023 Margaret River Range Sauvignon Blanc Semillon

Tasting Notes

Varietal Breakdown

67% Sauvignon Blanc and 33% 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

Sauvignon Blanc and Semillon grapes were machine harvested in the cool of night before transporting to the winery for processing. The fruit was destemmed before gentle pressing to tank and the juice allowed to cold settle before racking to ferment. Only the free run portion of juice was utilised in making this wine. Cultured yeast, low solids and cool ferment temperatures in stainless steel ensure the fruit characters are highlighted to their utmost in the resultant wine. At the completion of fermentation, the wine is allowed to evolve on lees for a short period of time before blending and preparation for bottle.

Tasting Notes

Colour: Pale straw.

Nose: Bright fruit aromas of passionfruit, orchard blossom and lemon citrus

overlay subtle tropical fruit salad flavours. A subtle herbaceous note and

a hint of and lemon grass complete the picture.

Palate: Abundant tropical fruits and citrus flavours as per the nose which

continues to evolve as this wine opens up. The palate is fresh and juicy with the fruit flavours carried by lingering soft acidity. Well balanced and

wonderful length on the finish. A drink now style.

Wine Analysis

Alcohol 12.0% pH 3.08 TA 6.30 g/L

