

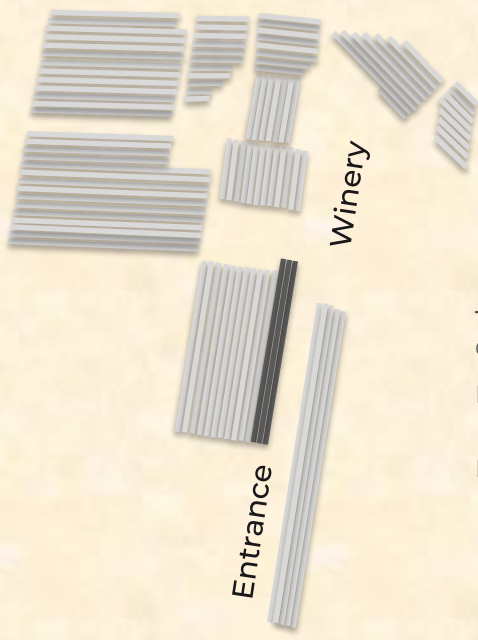
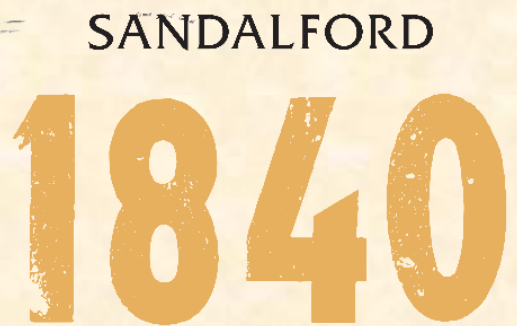
## 2023 Sandalford 1840 Chenin Blanc

**Region**  
Swan Valley

**Varietal Breakdown**  
Chenin Blanc

### 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 in the Swan Valley for well over a decade.



### Winemakers Comments

Fruit for this wine was machine harvested off our old vine Estate Grown Chenin Blanc in early February. The grapes were immediately delivered to the winery for destemming, chilling and pressing to tank. The free run juice portion was then cold settled before racking into a combination of 50% stainless steel puncheons and 50% five-year-old French oak barriques. A selected yeast isolate was then added to initiate the fermentation. At the completion of fermentation, the wine was left on lees in barrel for three months to build texture before blending and preparation for bottle.

### Tasting Notes

- Colour:** Pale straw gold.
- Nose:** Green apple, citrus blossom, tropical fruits, and lime citrus with hints of flint and freshly washed linen adding interest and complexity.
- Palate:** The bouquet of the nose follows onto the palate where the flavours are supported by the natural bright acid. Nuances of almond meal and candle wax provide a subtle interesting savoury edge to the generous fruit characters. Wonderful length of flavour with a balanced, crisp, clean finish. Whilst drinking beautifully now, this wine will continue to evolve into a richer and more complex wine with bottle age over the next decade.



### Wine Analysis

Alcohol 13.4%      pH 3.31      TA 6.90 g/L