

SANDALFORD

2024 Cellar Reserve Chardonnay

Tasting Notes

Varietal Breakdown

Chardonnay

Region

Pemberton, Western Australia

Vintage

The spring season preceding the 2024 vintage was drier than usual with rainfall down 23% below average and the warmest spring temperatures on record for Western Australia. The weather pattern remained hot and dry leading into summer with temperatures well above average. Flowering, version, and ripening all occurred very early which led to vintage commencing a month earlier than normal. Sandalford began picking their white fruit in the first week of January – the earliest start on record.

Winemakers Comments

Pemberton is a cool climate wine growing region recognised for producing premium Chardonnay and Pinot Noir. This wine was crafted from handpicked fruit sourced off a single site vineyard in Pemberton. The fruit was refrigerated and transported to the winery for whole bunch pressing, then immediately transferred to barrel for fermentation with native yeasts. 50% new oak usage, with the balance made up of one- and two-year-old barrels, has yielded a wine of great style and definition. Around 25% of the wine underwent a malolactic fermentation to add complexity and richness. The wine remained in barrel on ferment lees for 9 months prior to assemblage, stabilisation, filtration and bottling. It is a wine that drinks well in its youth, but can be comfortably cellared for up to 10 years.

Tasting Notes

Colour: Straw gold.

Nose: A fine and delicate style displaying a subtle combination of nectarine, peach and poached pear fruit characters, along with brioche, nougat and roasted cashew nut. Subtle toasted vanillin oak and the smoky wood spice characteristics derived from barrel fermentation support the bright fruit flavours.

Palate: The stone fruit and subtle toasty oak flavours are beautifully held together with soft mineral like acidity that helps define the palate. The wine finishes dry and savoury with wonderful length of flavour. Cellaring for up to 10 years will provide greater complexity and richness for those who like a bottle aged style.

Wine Analysis

Alcohol 13.2%

pH 3.20

TA 6.22 g/L



This wine is vegan friendly

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