

2024 Estate Reserve Sauvignon Blanc Semillon

Tasting Notes

Varietal Breakdown

72% Sauvignon Blanc and 28% Semillon.

Region

Margaret River

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

This wine is crafted as a Sauvignon Blanc dominant blend style. The Semillon acts in support providing some weight, acid line, and consistency to the style. All fruit was machine harvested and transported to the winery to be destemmed before pressing. The juice is allowed to cold settle before racking to tank and only the free-run juice fractions are utilised for fermentation. Low solids and cool ferment temperatures in stainless steel, utilising a selected aromatic yeast strain, ensures the fruit characters are preserved to their utmost in the resultant wine. The wine is left on ferment lees for two months before being blended, stabilised, and filtered for bottle. A wine best drunk while fresh, bright and youthful.

Tasting Notes

Colour: Pale straw

Nose: Bright lemon citrus, passionfruit and tropical fruit aromatics jump out of

the glass. Guava, blackcurrant, passionfruit and lychee flavours overlay

subtle grassy notes typical of this wine style.

Palate: The aromatics follow onto the palate. The flavours are fresh and bright

with balanced, soft acidity in support. There is a lovely palate weight and a freshness to this wine that keeps you wanting to come back for more.

Serve chilled, and enjoy whilst young and fresh.



Alcohol 12.9% pH 3.25 TA 6.37 g/L

This wine is vegetarian friendly

