

MARGARET RIVER
SANDALFORD
Estate Reserve

2024 Estate Reserve Verdelho

Tasting Notes

Varietal Breakdown
Verdelho

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

Old vine Verdelho fruit from our Wilyabrup Vineyard was machine harvested during the early hours of the morning in late January, then transported to our winery for processing. After destemming and pressing, the juice was allowed to cold settle before racking to ferment. Only the free run juice fraction was utilised in making this wine. A selected aromatic yeast isolate was used to ferment the juice in stainless steel tanks. Once the fermentation was completed, immediate clarification, stabilisation and bottling occurred. This is a wine that offers immediate drinking enjoyment., but with careful cellaring for 10 -15 years, will develop into a wonderful complex bottle aged style.

Tasting Notes

Colour: Pale straw.
Nose: Orange blossom, citrus and subtle tropical fruits with a hint of spiciness.
Palate: Floral notes, citrus and spice. A lovely mineral like acidity carries the fruit flavours on the palate. The wine is bright, textural and refreshing with wonderful length of flavour.

Wine Analysis

Alcohol 14.0% pH 3.03 TA 6.90g/L

This wine is vegetarian friendly

