



SANDALFORD

Margaret River

2024 Margaret River Range Sauvignon Blanc Semillon

Tasting Notes

Varietal Breakdown

71% Sauvignon Blanc and 29% 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

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 three months 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 lemon grass completes 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 13.0% pH 3.08 TA 6.60 g/L

This wine is vegetarian friendly

