



2024 Prendiville Reserve Chardonnay

Tasting Notes

Varietal Breakdown

Chardonnay

Region

Wilyabrup, 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.

Viticulture

Sourced from a single block of Gingin clone Chardonnay planted in 1985 on the original Sandalford vineyard in Wilyabrup, Margaret River. The north-south oriented rows are spur pruned and trained to a vertical shoot position canopy management system. The low-yielding old vines deliver fruit that has great concentration of flavour and a beautiful natural acid balance.

Winemakers Comments

Our old vine Chardonnay fruit was handpicked into small crates and sent to the winery in refrigerated transport. The chilled grapes were then loaded into a tank press for whole bunch pressing to French oak barriques.

The resulting juice underwent a spontaneous fermentation and also underwent a spontaneous malolactic fermentation during the 9 months maturation in barrel on lees. These processes add to the complexity and overall richness of the wine.

The 2024 wine comprises of 12 selected barrels of which 50% were new, and the balance one year old. Conventional stabilisation and filtration techniques were undertaken before bottling. But no fining agents were used in making this wine.





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Colour: Pale golden straw.

Nose: Appealing bright lemon citrus, stone fruit, nougat, cashew nut, oatmeal and hints of ginger. Wood spice, grilled nuts, honey comb and toasted oak nuances effortlessly support the bright citrus and stone fruit flavours.

Palate: This wine is Margaret River Chardonnay at its best. Intense, generously flavoured, rich, complex and beautifully balanced with the judicious use of high-quality French oak. Barrel fermentation, the use of wild yeasts and malolactic fermentation, has created layers of complexity, texture and interest. A fine acid line adds length to the exquisite structure with a long and sustained finish. Whilst drinking beautifully now, this limited release Prendiville Reserve Chardonnay will develop greater complexity and richness with up to 10 years careful cellaring.

Wine Analysis

Alcohol 13.6%

pH 3.14

TA 6.75 g/L



This wine is vegan & vegetarian friendly

sandalford.com