



SANDALFORD

WINEMAKERS

2024 Winemakers Late Harvest

Tasting Notes

The Story

The Winemakers Range of wines are typically a blend of both the Margaret River and Swan Valley wine growing regions. The riper, richer notes from the Swan Valley compliment the elegant and sophisticated flavours from the cooler climate of Margaret River. These wines are about imminent drinkability and crafted to suit a wide range of food. Or simply enjoy a chilled glass on its own.

Grapes

Verdelho, Chardonnay & Chenin Blanc

Origin

Swan Valley & 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 Blurb

Late harvest wine is made from grapes left on the vine longer than usual to allow a higher level of sugar accumulation within the grapes. The fruit for this wine was machine picked in the cool of the night during the months of January and February, then crushed and pressed to tank and allowed to settle. The racked juice then underwent a cool fermentation to protect the delicate tropical flavours and arrested early to retain a natural juicy sweetness. Well suited to lightly spiced Asian foods. Or simply enjoy on its own well chilled.

Drinking Notes

Full of passionfruit, melon and tropical fruit salad flavours, it is juicy and sweet with delicate natural acidity in balance with the sweetness. This wine was crafted to enjoy whilst fresh and youthful. Chill it down as cool as you like, or throw in an ice cube or two if needed.

Wine Analysis

Alcohol 11.0%

pH 3.22

TA 6.10 g/L



This wine is vegetarian friendly

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