

2024 Sandalford 1840 Chenin Blanc

Region

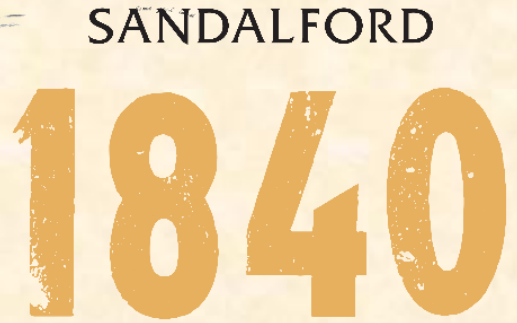
Swan Valley

Varietal Breakdown

Chenin Blanc

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

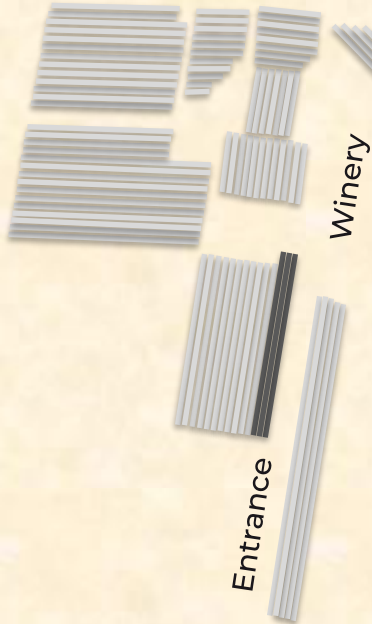
Fruit for this wine was machine harvested off our old vine Estate Grown Chenin Blanc in mid-January. The grapes were immediately delivered to the winery for destemming, chilling and pressing to tank. The free run juice portion was then cold settled before racking into a combination of 75% stainless steel tanks and 25% five-year-old French oak barriques. A selected yeast isolate was then added to initiate the fermentation. At the completion of fermentation, the wine was left on lees in barrel for two months to build texture before blending and preparation for bottle.

Tasting Notes

Colour: Pale straw.

Nose: Green apple, citrus blossom, tropical fruits, and lime citrus with hints of flint and candle wax adding interest and complexity.

Palate: The bouquet of the nose follows onto the palate where the flavours are supported by the natural bright acid. Nuances of almond meal and mineral provide a subtle, interesting savoury edge to the generous fruit characters. Wonderful length of flavour with a balanced, crisp, clean finish. Whilst drinking beautifully now, this wine will continue to evolve into a richer and more complex wine with bottle age over the next decade and beyond.



Wine Analysis

Alcohol 13.2%

pH 3.30

TA 7.00g/L