

SANDALFORD

2025 Cellar Reserve Chardonnay

Tasting Notes

Varietal Breakdown

Chardonnay

Region

Pemberton, Western Australia

Vintage

The South West of Western Australia experienced below average rainfall leading into the growing season, and the warmest spring temperatures on record for Western Australia. The weather pattern remained hot and dry throughout the growing season resulting in the warmest summer on record. Flowering, version, and ripening all occurred early which led to vintage commencing two weeks earlier than average. Harvesting occurred at optimal ripeness, and the resulting wines are full of flavour and generosity.

Winemakers Comments

Pemberton is a cool climate wine growing region recognised for producing premium Chardonnay and Pinot Noir. This wine was crafted from handpicked fruit sourced off the Lambton vineyard in Pemberton. The fruit was hand-picked, refrigerated and transported to the winery for whole bunch pressing. The juice was immediately transferred to barrel – 50% new oak, balance 1 year old, for fermentation with native yeasts. The wine underwent a spontaneous natural malolactic fermentation during maturation resulting in a softening of the natural acid balance adding a creaminess to the texture. The wine remained in barrel on ferment lees for 9 months prior to assemblage, fining, stabilisation, filtration and bottling. It is a wine that drinks well in its youth, but can be comfortably cellared for up to 10 years.

Tasting Notes

Colour: Pale straw gold with tinges of green.

Nose: A fine and delicate style displaying a subtle combination of nectarine, lime citrus and poached pear fruit characters, along with oatmeal, brioche, nougat and roasted cashew nut. Subtle vanillin oak and the smoky wood spice characteristics derived from barrel fermentation support the bright fruit flavours.

Palate: The stone fruit and subtle toasty oak flavours are beautifully held together with soft, creamy, mineral like acidity that helps define the palate. The wine is well balanced, finishes dry and with wonderful length of flavour. Cellaring for up to 10 years will provide greater complexity and richness for those who like a bottle aged style.

Wine Analysis

Alcohol 13.2%

pH 3.18

TA 6.67 g/L

