

MARGARET RIVER

SANDALFORD

Estate Reserve

2025 Estate Reserve Verdelho

Tasting Notes

Varietal Breakdown

Verdelho

Region

Margaret River

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 normal. Harvesting occurred at optimal ripeness, and the resulting wines are full of flavour and generosity.

Winemakers Comments

Old vine Verdelho fruit from the original Sandalford Wilyabrup Vineyard was machine harvested during the early hours of the morning in early February. The fruit was then transported to our winery for processing. After destemming and pressing, the juice was allowed to cold settle before racking to ferment. Only the free run juice fraction was utilised in making this wine. A selected aromatic yeast isolate was used to ferment the juice in stainless steel tanks. Once the fermentation was completed, the wine was left on lees for a short period of time before clarification, stabilisation and bottling. This is a wine that offers immediate drinking enjoyment, but with careful cellaring for 10 -15 years, will develop into a wonderful complex bottle aged style.

Tasting Notes

Colour:

Pale straw.

Nose:

Orange blossom, citrus and subtle tropical fruits with a hint of spiciness.

Palate:

Floral notes, citrus and spice. A lovely mineral like acidity carries the fruit flavours on the palate. The wine is bright, textural and refreshing with wonderful length of flavour.



Wine Analysis

Alcohol 14.0%

pH 3.22

TA 6.38g/L

This wine is vegetarian friendly

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