



# SANDALFORD

*Margaret River*

## 2025 Margaret River Range Sauvignon Blanc Semillon

### Tasting Notes

#### Varietal Breakdown

55% Sauvignon Blanc and 45% Semillon

#### 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

Sauvignon Blanc and Semillon grapes were machine harvested in the cool of night before transporting to the winery for processing. The fruit was destemmed before gentle pressing to tank and the juice allowed to cold settle before racking to ferment. Only the free run portion of juice was utilised in making this wine. Cultured yeast, low solids and cool ferment temperatures in stainless steel ensure the fruit characters are highlighted to their utmost in the resultant wine. At the completion of fermentation, the wine is allowed to evolve on lees for three months before blending and preparation for bottle.

#### Tasting Notes

**Colour:** Pale straw.

**Nose:** Bright fruit aromas of passionfruit, orchard blossom and lemon citrus, overlay subtle tropical fruit salad flavours. A subtle herbaceous note and a hint of lemon grass completes the picture.

**Palate:** Abundant tropical fruits and citrus flavours as per the nose which continues to evolve as this wine opens up. The palate is fresh and juicy with the fruit flavours carried by lingering soft acidity. Well balanced and wonderful length on the finish. A drink now style.

#### Wine Analysis

Alcohol 12.4%

pH 3.26

TA 6.45 g/L



This wine is vegetarian friendly

[sandalford.com](https://sandalford.com)