

2022 Sandalford 1840 Verdelho

Region
Swan Valley

Varietal Breakdown
Verdelho

Vintage

2022 was dry and hot. The preceding winter and spring rainfall were above average and provided ample ground moisture for the vines to cope with the heat extremes of the summer. Fruit ripened to plan and was harvested with ripe, fresh flavours.

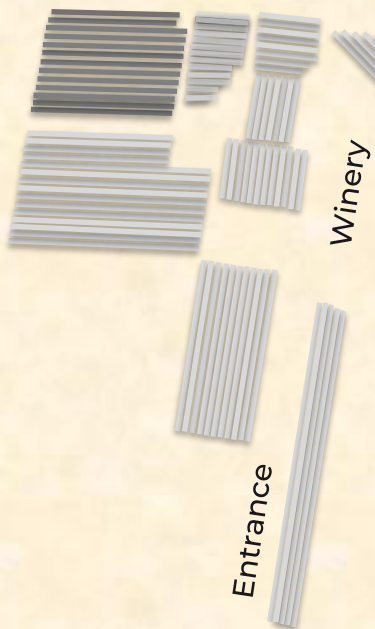
1840

Winemakers Comments

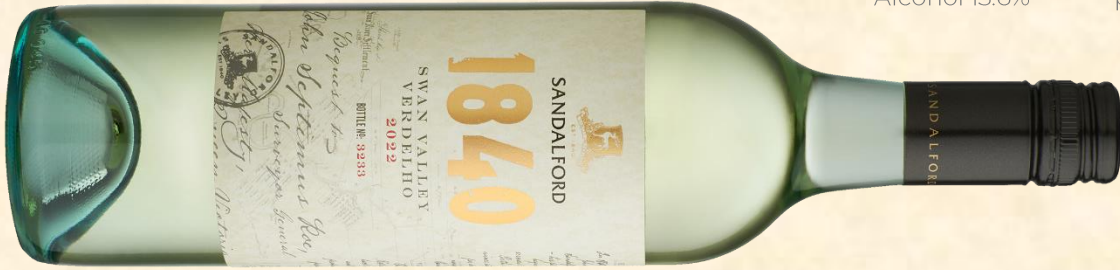
This Portuguese native variety found its way to Western Australia over a century ago. Here it thrives in the warm Mediterranean climate of the Swan Valley, producing exceptional quality table wines. Old Vine Verdelho grown on the Sandalford Caversham Estate property was destemmed, chilled and pressed to tank. Only the free run juice portion was utilised in crafting this wine. After completion of fermentation in stainless steel, the wine was then allowed to sit on ferment lees for a brief period to build texture and complexity. The wine was then given a light fining and filtered before bottling.

Tasting Notes

- Colour:** Pale straw with tinges of green/gold
- Nose:** Ripe fruit flavours of Honeydew melon, pineapple, dried apple and guava notes overlaid with hints of ginger and spice.
- Palate:** This wine is dry, richly textured and flavoursome on the palate with well-balanced soft acidity leading to a long and sustained finish. A wine best served chilled and suitable to pair with most foods. Carefully cellar in the short term for added bottle age complexity and richness.



Wine Analysis
Alcohol 13.6% pH 3.40 TA 7.13 g/L



This wine is vegan and vegetarian friendly

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