

## 2023 Sandalford 1840 Verdelho

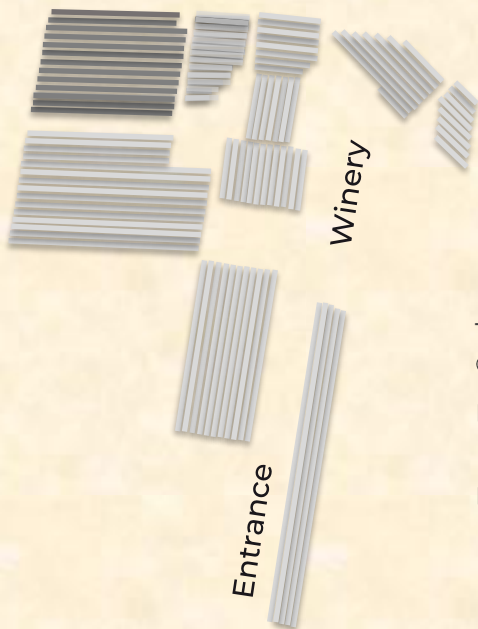
**Region**  
Swan Valley

**Varietal Breakdown**  
Verdelho

### Vintage

The spring rainfall preceding the 2023 vintage was the second highest on record in Western Australia. Additionally, the maximum temperatures for spring were very much below average for most of the south west of the state. The persistent rainfall and cool conditions during the spring season promoted lush, healthy canopies with moderate crop levels. The Summer arrived with some timely warm weather in December and January to get things going in the vineyard. It is fair to say that the 2023 seasonal conditions have delivered one of the highest quality vintages seen in the Swan Valley for well over a decade.

# 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 overlayed 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. Best served chilled and pairs well with seafood.

Careful cellaring in the medium term will add bottle age complexity and richness.

### Wine Analysis

Alcohol 13.8%      pH 3.24      TA 6.45 g/L



This wine is vegetarian friendly

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