EST 1840

SANDALFORD

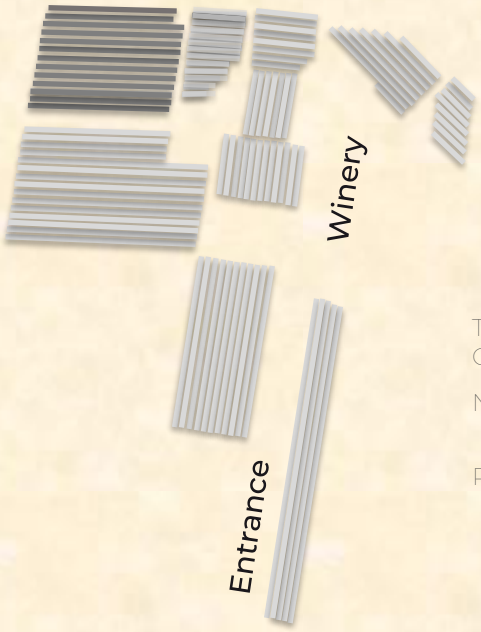
2024 Sandalford 1840 Verdelho

1840

Region
Swan Valley

Varietal Breakdown
Verdelho

Vintage
The spring season preceding the 2024 vintage was drier than usual with rainfall down 23% below average and the warmest spring temperatures on record for Western Australia. The weather pattern remained hot and dry leading into summer with temperatures well above average. Flowering, version, and ripening all occurred very early which led to vintage commencing a month earlier than normal. Sandalford began picking their white fruit in the first week of January – the earliest start on record.



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 14.0% pH 3.18 TA 6.70 g/L

This wine is vegetarian friendly

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