



SANDALFORD

MARGARET RIVER
RANGE

2008 Margaret River Range Classic Dry White

VARIETAL BREAKDOWN

71 % Semillon, 29% Sauvignon Blanc

REGION

100% Margaret River

VINTAGE

2008 was a return to what we would classify as a “normal” vintage in Margaret River. After a hot December and January conditions moderated to give us a perfect three months of harvest with no disease in the fruit and no inclement weather. The fruit for this wine was machine-harvested in February and March of 2008.

WINEMAKERS COMMENTS

The fruit was sourced from our own Margaret River Estate vineyard and others in the Margaret River region of Western Australia. Canopy management is either VSP or Modified Ballerina. After machine harvesting the fruit in the cool of night it was immediately processed and underwent a long, slow ferment in stainless steel tanks with a number of selected yeast strains. The fermentation was stopped at the desired level of sweetness prior to being blended, stabilised, filtered and bottled in May 2008.

TASTING NOTES

COLOUR

Pale straw.

NOSE

Faint hints of gooseberry with some green tropicals coming through and a touch of grassiness. Certainly not a punchy style on the nose but one of elegance and refinement.

PALATE

A dry, crisp, light bodied wine. This wine is designed to be fruit-driven and to display the classic MR combination of Semillon and Sauvignon Blanc. This it does with some pervasive lightly mown grass, a hint of citrus from the Semillon and an overall impression of herbaceousness and nettle-like nuances. Definitely a wine to be consumed whilst young and fresh. Serve well chilled. Perfect with seafood which is as close to natural as you can have it, for example, sashimi.

WINE ANALYSIS

Alcohol	11.7 %
Residual Sugar	3.4g/l
Acidity	6.6g/l
pH	3.12

AWARDS

- § **Gold Medal** 2008 Liquorland Top 100
- § **Trophy** “Best Dry White Blend” 2008 Adelaide Wine Show
- § **Gold** 2008 Canberra National Wine Show



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2008 Margaret River Range Classic Dry White

ACCOLADES

“Deserved winner of trophies at the Adelaide and New Zealand International Wine Show, this is a truly classic dry white. A 70/30 blend of semillon and sauvignon blanc, it has wonderfully ripe tropical fruit flavours, which abound in a clear and crisp wine of great balance. STAR RECOMMENDATION.”

Dr Peter Hay, Australian Doctor, February 2009

“Masses of gooseberry and fresh cut grass fruit on the aroma. The palate has pleasant grapefruit with a smooth texture.”

Porter's Liquor, February 2009

“A well balanced wine with tropical fruit balanced by a slight herbaceous edge; very good texture, and fine and long on the finish.”

James Halliday, Australian Wine Companion Member Newsletter December 2008

“This classic blend of semillon and sauvignon blanc takes the classic dry white to another level. Clean, crisp and vibrant with a delicate sustained palate of terrific intensity. Great mouth feel for current drinking.”

Great Whites \$15 - \$20, The West Australian, November 2008

“Pale-coloured and slightly sweet at first, this is a tangy, lean Semillon-sauvignon blanc with an arrow-like directness. Its citrus-like flavour is properly dry and has better backbone and concentration than many of its peers in this crowded market. 89/100”

Sydney Morning Herald, November 2008

“4 stars”, *Winestate Magazine, November / December 2008 edition*

“Lovely soft, fresh varietal bouquet and lively sauvignon blanc characters of green bean, asparagus and citrus obvious on the palate. Incredibly fresh with lean acid. “Love it!” said one judge. 5 Star rating.”

Winestate, September 2008

“The bouquet has faint hints of gooseberry with some green tropicals coming through and a touch of grassiness. The palate is dry, crisp, light bodied. This wine is designed to be fruit-driven and to display the classic MR combination of Semillon and sauvignon blanc. This it does with some pervasive lighting mowed grass, a hint of citrus from the Semillon and an overall impression of herbaceousness and nettle-like nuances. Definitely a wine to be consumed whilst young and fresh.”

Kemenys Caralogue, August 2008

“This is a lot more than your big standard classic. It's wine of some class. Bursting with bright lively fresh tropical fruits and a touch of subtle herbaceousness. Lively zippy palate with a fine lingering acidity.”

Ray Jordan, The West Australian, July 2008

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