



## PINOT NOIR 2017

### [ANALYSIS]

Alcohol | 12.9% alc/vol

pH | 3.55

Acid | 4.91 g/l

Closure | Stelvin

Oak | 10 Months French  
Oak Barriques

Bottling Date | January 2018

Estate Bottled

### [VINIFICATION]

The Sidewood Pinot Noir was handpicked from the Oakbank Vineyard. It is a blend of the Oberlin, 777, MV6 and Abel clones. The grapes were chilled in the cool room for 24 hours before being divided into clonal varieties and fermented separately. These consisted of various batches of whole bunch and non whole bunch ferments. After ferment, the wine was Mated in French oak barrels for 10 months before it was carefully barrel selected for the final blend. Limited intervention. Wild yeast ferment, approximately 30% whole bunch in the final blend.

### [TASTING NOTES] RRP \$30

Displaying complex aromas of raspberry, sour cherry and hints of forest floor. The palate is seamless and elegant with flavours of strawberry, dark cherry and rhubarb over layers of mushroom and truffle. The French oak barriques add ample but delicate tannins with a creamy palate delivering a generous and delightful length. Superb on it's own or enjoy as an outstanding accompaniment to a duck or game dish, alternatively stuffed wild mushroom and pumpkin pasta as a vegetarian option.

### [AWARDS]

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