



## SIDEWOOD SPARKLING NV

### [ANALYSIS]

Alcohol | 12.0% alc/vol

pH | 3.05

Acid | 8.60 g/L

Dosage | 4 g/L

Closure | Diam

Estate Bottled | JULY 2020

### [VINIFICATION]

Winemaker Darryl Catlin carefully selected the best parcels of fruit according to ripeness from the various blocks. For this current bottling of the Sidewood Sparkling, the Chardonnay was hand picked from the clones I10V1, Dijon B76 and B95, whilst the Pinot Noir was from MV6, 114 and 115 clones. Grapes were gently pressed off with only free run juice used. Wild-yeast fermented in stainless steel for four months, with partial malolactic fermentation of the Chardonnay. Extended time on lees. Secondary ferment under the Charmat system for a further 4 weeks, prior to being bottled on the Estate bottling line.

### [TASTING NOTES]

With a blend of 60% Chardonnay and 40% Pinot Noir, the bouquet offers delightful, lifted aromas of strawberry, lemon citrus and underlying notes of biscotti. The palate is elegant and well integrated, displaying intense strawberry, nectarine and cashew characters enhanced by partial malolactic fermentation and extended time on yeast lees. The natural acidity provides excellent structure and finesse, with an excellent mouth-watering citrus and nougat finish.

### [AWARDS]

**95 POINTS** | 2021 JAMES HALLIDAY, WINE COMPANION

**93 POINTS** | AUSTRALIAN WINE SHOWCASE

**91 POINTS** | TASTINGS.COM, USA

**91 POINTS** | WINE ORBIT - SAM KIM, NZ

**90 POINTS** | WINE ENTHUSIAST

**90 POINTS** | JAMES SUCKLING, USA

**GOLD + BEST BUY** | 2019 WORLD VALUE WINE CHALLENGE  
TASTINGS.COM USA

**GOLD** | 2020 CATAVINUM WORLD WINE AWARDS, SPAIN

**GOLD** | 2019 ROYAL HOBART WINE SHOW

**GOLD** | 2019 WORLD WINE CHAMPIONSHIPS TASTINGS.COM USA