



SPARKLING NV

[ANALYSIS]

Alcohol | 12.0% alc/vol

Residual Sugar | 5.6 g/L

pH | 3.35

Closure | Cork

Acid | 6.80 g/L

[VINIFICATION]

Winemaker Darryl Catlin carefully selected the best parcels of fruit according to ripeness from the various blocks. For the inaugural release of the Sidewood Sparkling, the Pinot Noir was picked from the clones MV6, 114 and 115 whilst the Chardonnay was picked from I10V1, Dijon B76 and B95 clones. Each clone has its own flavour spectrum that is individual, resulting in the amazing characteristics that are bursting from this wine.

[TASTING NOTES]

With a blend of 60% Pinot Noir and 40% Chardonnay, 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]

96 POINTS | AUSTRALIAN WINE SHOWCASE MAGAZINE

90 POINTS | WINE ENTHUSIAST - USA

"This is a rich sparkling for those who like their bubbles full throttle. Enticing notes of bruised red apples, apricots, figs and honeyed nuts run throughout the wine. The mouthfeel is creamy, carried by fine bubbles. Less honeyed than the nose, the palate brings earthier flavors of wet hay and strawberry leaf." — WE

90 POINTS | TYSON STELZER

DOUBLE GOLD | 2018 SAN FRANCISCO WINE COMPETITION USA

DOUBLE GOLD | 2018 SAKURA WINE AWARDS JAPAN

GOLD | 2019 ROYAL HOBART WINE SHOW

GOLD | 2018 NATIONAL WINE SHOW OF AUSTRALIA

GOLD | 2017 INTERNATIONAL WINE AWARDS SPAIN

GOLD | 2017 MELBOURNE INTERNATIONAL WINE COMPETITION

GOLD | 2017 AUSTRALIAN WINE SHOWCASE