



SIDEWOOD STABLEMATE 2016 SHIRAZ

[VINIFICATION]

The parcels of fruit were carefully selected at optimal ripeness and flavour development by winemaker Darryl Catlin before being harvested. Whole berries were partially used in the ferment essentially creating a partial carbonic maceration environment that enhances additional layers and complexity to the wine. The wine was pressed to barrel where it underwent malolactic fermentation before it was racked off its lees, put back to the barrel and left to mature for 16 months in French oak barriques, approximately 25% new.

[TASTING NOTES] RRP \$25

Aromas/Flavours - plum, blackberry & cinnamon spice.
Finish - firm chocolate tannins.
Oak - twelve months maturation in French oak.

[ANALYSIS]

Alcohol | 14.5% alc/vol

pH | 6.62

Acid | 5.95 g/l

Closure | Stelvin

Bottling Date | January 2017

Estate Bottled