



SIDEWOOD CHLOÉ CUVEÉ 2015

[ANALYSIS]

Alcohol | 12.0% alc/vol

Closure | Diam

Dosage | 4.3 g/L

Release Date | JUL 2019

[VINIFICATION]

This wine of extraordinary complexity and grace is named after the owners' and vigneron's daughter, Chloe.

Sourced from hand harvested Pinot Noir 40% and Chardonnay grapes 60%. Gently pressed, free run juice was fermented in tank, with full malolactic fermentation. Secondary ferment via 'Méthode Traditionelle' in bottle for a minimum 36 months before hand riddling and disgorgement. Final extraction rate 550L per mt.

[TASTING NOTES]

With a blend of 60% Dijon Chardonnay and 40% MV6 Pinot Noir clones, this wine has wonderful toasty brioche aromas enhanced by green fruits and zesty citrus. The palate has a harmonious balance of orange blossom, biscotti and green apple that complement the slaty, driving minerality balanced perfectly with an elegant creamy finish.

[AWARDS]

2021 JAMES HALLIDAY, WINE COMPANION

2020 WINECURRENT - VIC HARRADINE

2020 PATRICK ECKEL

2020 AUSTRALIAN WINE SHOWCASE

2020 WINE ORBIT, NZ

2020 TASTINGS.COM WORLD WINE CHAMPIONSHIPS

2021 INTERNATIONAL WINE AWARDS, SPAIN

2021 CATAVINUM WORLD WINE, SPAIN

2021 WOMEN'S WINE & SPIRITS AWARDS

2020 WOMEN'S WINE & SPIRITS AWARDS

2020 SAKURA WINE AWARDS, JAPAN

2020 CATAVINUM WORLD WINE AWARDS, SPAIN

2019 WORLD WINE CHAMPIONSHIPS TASTINGS.COM USA

2019 NATIONAL COOL CLIMATE WINE AWARDS