



SIDEWOOD SAUVIGNON BLANC 2019

SUSTAINABLE | COOL CLIMATE | ESTATE BOTTLED

[ANALYSIS]

Alcohol | 12.5% alc/vol

Closure | Stelvin

pH | 3.12

Bottling Date | 24.7.19

Acid | 7.2 g/L

[VINIFICATION]

Sourced primarily from one of Australia's finest Sauvignon Blanc vineyards. Yielded at 7 mt per ha, parcels were picked by individual rows from our Adelaide Hills estates over a two week period ensuring optimum ripeness. Grapes were chilled in our winery before gentle pressing and fermentation using only free-run juice. Four months in tank allowing extended lees contact. Extraction rate 620 L per mt.

[TASTING NOTES]

Citrus and tropical aromas intertwined with delicate, crisp flavours of lychee, gooseberry, passionfruit and lemon peel. Beautifully balanced with lovely mid-palate roundness and a soft, lingering finish.

A versatile wine suited to seafood and game dishes as well as spicy Asian cuisine.

[AWARDS]

93 POINTS | 2019 AUSTRALIAN WINE SHOWCASE

GOLD | 2019 AUSTRALIAN WINE SHOWCASE