



SIDEWOOD CHLOÉ CUVEÉ 2015

FIRST BOTTLING | 3,600 BOTTLES

[ANALYSIS]

Alcohol | 12.0% alc/vol

Closure | Diam

Dosage | 4.3 g/L

Release Date | July 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 Traditionnelle' 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]

95 POINTS | HUON HOOKE 2019

94 POINTS | AUSTRALIAN WINE SHOWCASE 2019

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GOLD | 2019 WORLD WINE CHAMPIONSHIPS TASTINGS.COM USA

GOLD | 2019 NATIONAL COOL CLIMATE WINE AWARDS