



SIDEWOOD SHIRAZ 2018

[ANALYSIS]

Alcohol | 14.5% alc/vol

pH | 3.63

Acid | 6.2 g/L

Closure | Stelvin

Oak | 18 Months French Oak

Bottling Date | July 2019

Release Date | 1.9.19

[VINIFICATION]

Yielded at 7mt per ha. Majority hand picked, partial Pellenc selective harvested. Wild yeast fermented. Partial whole-bunch, whole-berry, extended maceration. French oak 300L puncheons and 500L hogshead for 18 months. 25% new. Barrel selection prior to bottling at the estate.

[TASTING NOTES]

Displaying aromas of plum, blackcurrant, dark chocolate and an elegant spiciness which lead to a palate with generous flavours of white pepper, leather and forest berries. Rich and silky tannins linger on the palate with seamless persistence. Delicious on its own or as a versatile partner to filet mignon, roast pork belly or truffle and porcini pasta.

[AWARDS]

96 POINTS | 2019 JAMES HALLIDAY TOP 100

94 POINTS | 2019 WINE ORBIT, NZ