



SIDEWOOD STABLEMATE 2017 CHARDONNAY

[VINIFICATION]

Winemaker Darryl Catlin carefully selects the best parcels of fruit according to ripeness from the various blocks of Chardonnay that are made up of three French Chardonnay clones. Each clone has its own flavour spectrum that is individual, where some are picked earlier to obtain citrus characters and other clones are picked later to obtain melon and grapefruit flavours. Once picked, the bunches were sorted and gently pressed, prior to wild ferment and maturation in 100% French oak, 25% new for 10 months. Barrel selected prior to bottling.

[TASTING NOTES] RRP \$20

Aromas/Flavours - peach, nashi pear and green apple.

Finish— crisp and clean acidity.

Oak—six months maturation in French oak.

[ANALYSIS]

Alcohol | 13.0% alc/vol

pH | 3.34

Acid: 6.5 g/l

Closure | Stelvin

Bottling Date | October 2018

Estate Grown & Bottled

[AWARDS]

WINE ORBIT, SAM KIM | **92 PTS**

WINE SHOWCASE | **91 PTS**