



SIDEWOOD STABLEMATE 2017 SHIRAZ

[VINIFICATION]

The parcels of fruit were carefully selected at optimal ripeness and flavour development by winemaker Darryl Catlin before being harvested. Whole berries were partially used in the ferment essentially creating a partial carbonic maceration environment that enhances additional layers and complexity to the wine. The wine was pressed to barrel where it underwent malolactic fermentation before it was racked off its lees, put back to the barrel and left to mature for 12 months in French oak barriques, approximately 25% new.

[TASTING NOTES]

Aromas of plum, blackberry and white pepper spice. This delicious cool-climate Adelaide Hills Shiraz maintains a lovely balance between juicy fruits and a powerful, persistent mouthfeel and seamless tannins.

[ANALYSIS]

Alcohol | 14.5% alc/vol

Closure | Stelvin

Bottling Date | January 2020

Estate Bottled