



SIDEWOOD SAUVIGNON BLANC 2020

SUSTAINABLE | COOL CLIMATE | ESTATE BOTTLED

[ANALYSIS]

Alcohol | 12.0% alc/vol

Closure | Stelvin

pH | 3.28

Bottling Date | June 2020

Acid | 8.3 g/L

[VINIFICATION]

Sourced primarily from our Mappinga Road vineyard, long recognized as one of Australia's finest Sauvignon Blanc estates. Yielded at a miserly, 7 mt per ha, parcels were picked by individual rows from 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 with extended lees contact creates mouthfeel and texture. Extraction rate 620 L per mt.

[TASTING NOTES]

Citrus and tropical aromas intertwined with delicate, crisp flavours of pink grapefruit, gooseberry, passionfruit and lime pith. Beautifully balanced with lovely mid-palate roundness and an enduring, crunchy line of mouth-watering acidity and a lingering finish.

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

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