



SIDEWOOD STABLEMATE 2017 PINOT NOIR

[VINIFICATION]

The Sidewood Pinot Noir was handpicked from the Oakbank Vineyard. It is a blend of the Oberlin, 777, MV6 and Abel Pinot Noir clones. The grapes were chilled in the cool room for 24 hours before being fermented separately. This consisted of various batches of whole bunch and non whole bunch ferments. After ferment, the wine was matured in French oak barrels for 10 months before it was carefully barrel selected for the final blend. Limited intervention. Wild-yeast ferment with approximately 30% whole bunch in the final blend.

[TASTING NOTES]

Aromas / Flavours - Fresh strawberries and cherries with hints of candied fruit.

Finish - Fine, light tannins with pleasing acidity and a vibrant fruit-driven finish.

[ANALYSIS]

Alcohol | 13.0% alc/vol

pH | 3.62

Acid | 5.40 g/L

Closure | Stelvin

Bottling Date | October 2018

Estate Grown & Bottled

[AWARDS]

96 POINTS | 2021 JAMES HALLIDAY, WINE COMPANION

93 POINTS | 2019 AUSTRALIAN WINE SHOWCASE

92 POINTS | WINE ORBIT, SAM KIM

SIDEWOOD
STABLEMATE
ADELAIDE HILLS
PINOT NOIR
2017

SIDEWOOD
ADELAIDE HILLS

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