



## SIDEWOOD CHARDONNAY 2018

### [ANALYSIS]

Alcohol | 12.0% alc/vol

pH | 3.32

Acid | 6.2 g/L

Closure | Stelvin

Oak | 10 Months French Oak

Release Date | April 2018

### [VINIFICATION]

SINGLE VINEYARD

Individually selected parcels were picked from the Chardonnay blocks at our Mappinga Road vineyard primarily I10V1 with a proportion of B95 and B76 clones. Gently pressed, the free-run juice was then barrel fermented using wild yeast in 100% French oak. The wine was left to mature for ten months before rigorous barrel selection. Extraction rate at 600 L per mt.

### [TASTING NOTES]

The wine has tantalising aromas of jasmine and ripe lemon with a round, velvety structure. The palate showcases crisp, mouth-watering flavours of grapefruit, apricot and white peach, finishing with a lingering, crisp minerality.

Serve chilled on its own or enjoy as an accompaniment to teriyaki salmon, roast pork or a mushroom risotto. Drinking beautifully now but will continue to evolve with careful cellaring.

SUSTAINABLE | COOL CLIMATE | ESTATE BOTTLED

### [AWARDS]

**96 POINTS** | 2021 JAMES HALLIDAY, WINE COMPANION

**93 POINTS** | AUSTRALIAN WINE SHOWCASE

**93 POINTS** | PATRICK ECKEL

**92 POINTS** | JAMES SUCKLING

**GOLD** | 2019 SOMMELIER CHALLENGE USA

**GOLD** | 2019 CHINA WINE & SPIRITS AWARDS

**GOLD** | 2019 CHINA WINE COMPETITION

**GOLD** | 2019 CATAVINUM WORLD WINE SPAIN

**GOLD** | 2019 AUSTRALIAN WINE SHOWCASE