



SIDEWOOD CHARDONNAY 2019

SUSTAINABLE | COOL CLIMATE | ESTATE BOTTLED

[ANALYSIS]

Alcohol | 13.0% alc/vol

pH | 3.26

Acid | 7.1 g/l

Closure | Stelvin

Oak | 10 Months French Oak

Bottling Date | DEC 2019

[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 but with a round, velvety structure. The palate showcases crisp, mouth-watering flavours of grapefruit, apricot and white peach, finishing with 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.

[AWARDS]

GOLD | 2020 CATAVINUM WORLD WINE SPAIN