



SIDEWOOD PINOT NOIR 2019

SUSTAINABLE | COOL CLIMATE | ESTATE BOTTLED

[ANALYSIS]

Alcohol | 12.5% alc/vol

pH | 3.54

Acid | 5.8 g/L

Closure | Stelvin

Oak | 10 Months French

Bottling Date | December 2019

[VINIFICATION]

Hand picked from low yielding vines at our high altitude, cool climate 300 acre estate in Oakbank. The grapes were chilled for 24-48 hours prior to a partial whole-bunch, whole-berry ferment, using only wild yeast. Extended maceration and maturation in 100% French Oak barrels for 10 months.

[TASTING NOTES]

Displaying complex aromas of strawberries and cream with hints of forest floor. The palate is seamless and elegant. Red fruits with enticing gamey characters swirl within layers of mushroom and notes of fresh herbs. The French oak adds ample but delicate tannins delivering a generous delightful length.

Savour on its own or enjoy as an outstanding accompaniment to a duck or game dish, alternatively stuffed wild mushrooms as a vegetarian option. Drinking beautifully now but will continue to evolve with careful cellaring.

[AWARDS]

JAMES SUCKLING 2020

WOMEN'S WINE & SPIRITS AWARDS HK 2021

WOMEN'S WINE & SPIRITS AWARDS HK 2020

MUNDUS VINI SUMMER 2020

SAN FRANCISCO INTERNATIONAL WINE
COMPETITION 2020

INTERNATIONAL WINE AWARDS SPAIN 2020