

SIDEWOOD Sauvignon Blanc 2021

SUSTAINABLE | COOL CLIMATE | ESTATE BOTTLED

[ANALYSIS]

Alcohol | 12.0% alc/vol

pH | 3.17

Acid | 7.0 g/L

Closure | Stelvin

Bottling Date | June 2021

[VINIFICATION]

Sourced primarily from one of Australia's finest Sauvignon Blanc vineyards. Yielded at under 10 mt per ha to ensure concentration of flavour and acidity, parcels were picked by individual rows from our Adelaide Hills estates 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 allowing extended lees contact. Extraction rate 620 L per mt.

[TASTING NOTES]

Citrus and tropical aromas intertwined with complex, crisp flavours of lychee, kaffir lime, gooseberry, passionfruit and lemon peel. Beautifully balanced with lovely mid-palate roundness and a soft, lingering finish.

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

[AWARDS]

2021 AUSTRALIAN WINE SHOWCASE MAGAZINE