



SIDEWOOD CHARDONNAY 2020

SUSTAINABLE | COOL CLIMATE | ESTATE BOTTLED

[ANALYSIS]

Alcohol | 13.0% alc/vol

pH | 3.28

Acid | 7.5 g/l

Closure | Stelvin

Oak | 10 Months French Oak

Bottling Date |

[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 seastone, flint and orange blossom backed up by a rich, round and enduring structure. The palate showcases crisp, mouth-watering flavours of white peach, grilled nuts and orange peel 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]

JAMES HALLIDAY

2021 INTERNATIONAL WINE AWARDS, SPAIN

2021 BEVERAGE TESTING INSTITUTE, USA

2021 AUSTRALIAN WINE SHOWCASE MAGAZINE

2021 CHINA WINE & SPIRITS AWARDS