



SIDEWOOD PINOT NOIR 2020

SUSTAINABLE | COOL CLIMATE | ESTATE BOTTLED

[ANALYSIS]

Alcohol | 12.7% alc/vol

pH | 3.62

Acid | 6.1 g/L

Closure | Stelvin

Oak | 10 Months French

Bottling Date | December 2020

[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 in a combination of 300L Hogsheads.

[TASTING NOTES]

Displaying complex aromas of strawberries and cream, cherries with hints of forest floor. The palate is seamless and elegant. Red currants and 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 complemented by refreshing natural acidity.

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

[AWARDS]

2021 WINESTATE MAGAZINE, AUSTRALIA

2021 AUSTRALIAN WINE SHOWCASE MAGAZINE

2021 PATRICK ECKEL

2021 WINE ORBIT, SAM KIM

2021 MELBOURNE INTERNATIONAL WINE
COMPETITION