



SIDEWOOD SPARKLING NV

[ANALYSIS]

Alcohol | 12.0% alc/vol

pH | 3.35

Acid | 6.80 g/L

Dosage | 4 g/L

Closure | Diam

Estate Bottled | 25.6.19

[VINIFICATION]

Winemaker Darryl Catlin carefully selected the best parcels of fruit according to ripeness from the various blocks. For this current bottling of the Sidewood Sparkling, the Pinot Noir was hand-picked from the clones MV6, 114 and 115 whilst the Chardonnay was from 110V1, Dijon B76 and B95 clones. Grapes were gently pressed off with only free run juice used. Wild-yeast fermented in stainless steel for four months, with partial malolactic fermentation of the Chardonnay. Extended time on lees. Secondary ferment under the Charmat system for a further 4 weeks, prior to being bottled on the Estate bottling line.

[TASTING NOTES]

With a blend of 60% Pinot Noir and 40% Chardonnay, the bouquet offers delightful, lifted aromas of strawberry, lemon citrus and underlying notes of biscotti. The palate is elegant and well integrated, displaying intense strawberry, nectarine and cashew characters enhanced by partial malolactic fermentation and extended time on yeast lees. The natural acidity provides excellent structure and finesse, with an excellent mouth-watering citrus and nougat finish.

[AWARDS]

CURRENT BOTTLING

2021 JAMES HALLIDAY, WINE COMPANION

AUSTRALIAN WINE SHOWCASE

TASTINGS.COM, USA

WINE ORBIT - SAM KIM, NZ

WINE ENTHUSIAST

TYSON STELZER

2019 WORLD VALUE WINE CHALLENGE
TASTINGS.COM USA

2020 TASTINGS.COM USA

2020 CATAVINUM WORLD WINE AWARDS, SPAIN

2019 ROYAL HOBART WINE SHOW

2019 WORLD WINE CHAMPIONSHIPS TASTINGS.COM USA

PREVIOUS BOTTLINGS

2018 SAN FRANCISCO WINE COMPETITION USA

2018 SAKURA WINE AWARDS JAPAN

2018 NATIONAL WINE SHOW OF AUSTRALIA

2017 INTERNATIONAL WINE AWARDS SPAIN

2017 MELBOURNE INTERNATIONAL WINE COMPETITION