



## SIDEWOOD SHIRAZ 2019

### [ANALYSIS]

Alcohol | 14.0% alc/vol

pH | 3.67

Acid | 5.6 g/L

Closure | Stelvin

Oak | 18 Months French Oak

Bottling Date | July 2020

### [VINIFICATION]

Yielded at 7mt per ha. Majority hand picked, partial Pellenc selective harvested. Wild yeast fermented. Partial whole-bunch, whole-berry, extended maceration. French oak 300L puncheons and 500L hogshead for 18 months. 25% new. Barrel selection prior to bottling at the estate.

### [TASTING NOTES]

Displaying aromas of plum, blackcurrant, dark chocolate and an elegant spiciness which lead to a palate with generous flavours of white pepper, leather and forest berries. Rich and silky tannins linger on the palate with seamless persistence. Delicious on its own or as a versatile partner to filet mignon, roast pork belly or truffle and porcini pasta.

### [AWARDS]

**95 POINTS** | 2021 PATRICK ECKEL

**TROPHY + GREEN AWARD** | 2020 HONG KONG INTERNATIONAL WINE COMPETITION

**GOLD** | 2021 INTERNATIONAL WINE AWARDS, SPAIN

**GOLD** | 2021 BEVERAGE TESTING INSTITUTE, USA

**GOLD** | 2021 CATAVINUM WORLD WINE, SPAIN

**GOLD** | 2021 MUNDUS VINI SPRING

**GOLD** | 2021 WOMEN'S WINE & SPIRITS AWARDS

**GOLD** | 2020 HONG KONG INTERNATIONAL WINE COMPETITION

**GOLD** | 2020 WOMEN'S WINE & SPIRITS AWARDS

**GOLD** | 2020 NEW YORK INTERNATIONAL WINE COMPETITION