



## SIDEWOOD CHARDONNAY 2021

SUSTAINABLE | COOL CLIMATE | ESTATE BOTTLED

### [ANALYSIS]

Alcohol | 12.5% alc/vol

pH | 3.32

Acid | 6.7 g/l

Closure | Stelvin

Oak | 10 Months French Oak

Bottling Date | NOVEMBER 2021

### [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]

Our estate chardonnay displays soft aromatic layers of citrus curd, and flowering jasmine. The vibrant acidity on the pallet is driven by the combination of both tropical and white stone fruits enhanced by a subtle back drop of minerality resulting in a long, mouth-watering finish. An incredibly adaptable wine when that will compliment a number of cuisines from herbaceous salads to rich creamy dishes.

### [AWARDS]

**95 POINTS** | 2022 AUSTRALIAN WINE SHOWCASE

**93 POINTS** | 2022 WINE ORBIT, NZ

**92 POINTS** | 2022 WINESTATE MAGAZINE

**GOLD** | 2022 CATAVINUM WORLD WINE, SPAIN

**GOLD** | 2022 SAKURA WINE AWARDS