



SIDEWOOD STABLEMATE 2019 CABERNET SAUVIGNON

[ANALYSIS]

Alcohol | 14.6% alc/vol

pH | 3.69

Acid | 5.4 g/l

Closure | Stelvin

Bottling Date | DEC 2021

Estate Bottled

[VINIFICATION]

Pressed off with an extraction rate of 70%. Extended maceration in open top fermenters, before transferring to 100% French oak for 18 months. Wild yeast fermented.

[TASTING NOTES]

Greeted with aromas of herbs and savoury spices the pallet is met by a generous display of dark fruits. A combination of blackcurrant, cherry, chocolate and mint are complimented by velvet tannin, a full mouth feel and textual finish. Drinking well now with ageing potential. Recommended pairings include grilled meats/vegetables, rich pasta dishes or alongside dessert such as dark chocolate mousse.

[AWARDS]

94 POINTS | 2022 WINESTATE MAGAZINE

93 POINTS | 2022 ROD PHILLIPS

91 POINTS | 2022 WINE ORBIT, NZ

91 POINTS | 2022 TASTINGS.COM BTI, USA

91 POINTS | 2022 AUSTRALIAN WINE SHOWCASE