



SIDEWOOD CHARDONNAY 2022

SUSTAINABLE | COOL CLIMATE | ESTATE BOTTLED

[ANALYSIS]

Alcohol | 12.3% alc/vol

pH | 3.20

Acid | 7.3 g/l

Closure | Stelvin

Oak | 10 Months French Oak

Bottling Date | DECEMBER 2022

[VINIFICATION]

SINGLE VINEYARD

Individually selected parcels were picked predominantly 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 white peach, cashew 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 backdrop of minerality resulting in a long, mouth-watering finish. An incredibly adaptable wine when that will complement a number of cuisines from Asian salads to Roast poultry.