



SIDEWOOD SAUVIGNON BLANC 2023

SUSTAINABLE | COOL CLIMATE | ESTATE BOTTLED

[ANALYSIS]

Alcohol | 11.5% alc/vol

Closure | Stelvin

pH | 3.16

Bottling Date | June 2023

Acid | 7.4 g/L

[VINIFICATION]

Sourced primarily from one of Australia's finest Sauvignon Blanc vineyards. Yielded at under 10 mt per ha to ensure concentration of flavour and acidity, parcels were picked by individual rows from our Adelaide Hills estates over a two week period ensuring optimum ripeness. No sulphur is added to our bins which were transported to our winery cool rooms within an hour of picking. This amplifies the aromatics and freshness of this remarkable wine. Grapes were chilled in our winery before gentle pressing and fermentation using only free-run juice. Extended lees contact in stainless tanks adds complexity to the wine. Extraction rate was very low, at only 620 L per tonne.

[TASTING NOTES]

Abundantly aromatic with pink grapefruit, gooseberry and kaffir lime intertwined with complex, crisp flavours of nettle, passionfruit, talc and lime zest. Beautifully balanced with a layered, generous mid-palate roundness. The 2023 vintage is arguably our finest yet and has all the tropical elements of Sauvignon but intertwined with a lingering line of refreshing acidity and a richer mouthfeel. A versatile wine suited to seafood and game dishes as well as spicy Asian cuisine.