



## SIDEWOOD ISABELLA ROSÉ 2018

### [ANALYSIS]

Alcohol | 12.0% alc/vol

Closure | Diam

Dosage | 10 g/L

Release Date | March 2024

### [VINIFICATION]

Sourced from hand-harvested 60% Pinot Noir and 40% Dijon Chardonnay clones from Sidewood's Mappinga Road, Oakbank vineyard. Gently pressed, free-run juice was fermented in tank. The wine underwent full malolactic fermentation in tank prior to being tiraged and secondary ferment via 'Méthode Traditionelle' in bottle for a minimum 5 years on lees. The wine was then disgorged with 10 g/L making it dry but complex.

### [TASTING NOTES]

This wine of extraordinary sophistication and poise is named after the owners' and vignerons' daughter, Isabella Rose.

Displaying aromas of red berries with enticing delicate hints of pressed flowers. Flavours of wild strawberries, black cherries, citrus blossom and toasted brioche delight the palate and are balanced with zesty acidity and long textural finish.

### [AWARDS]

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