



[2016]

CHARDONNAY

SIDEWOOD

[VITICULTURE]

The Sidewood Vineyard is situated at the 300 acre Ashwood Estate in the cool-climate of the Adelaide Hills wine region, 380m above sea level. Climate, soil, careful pruning techniques and harvesting play a vital role to ensure that only the best fruit is produced for Sidewood Wines. With the rows of vineyards planted facing East - West, this ensures that combined with intensive canopy management the intensity of the fruit flavour profile will be enhanced.

[VINIFICATION]

Winemaker Darryl Catlin carefully selects the best parcels of fruit according to ripeness from the various blocks of Chardonnay that are made up of three French Chardonnay clones. Each clone has its own flavour spectrum that is individual, where some are picked earlier to obtain citrus characters and other clones are picked later to obtain melon and grapefruit flavours. Once picked, the bunches were sorted and gently pressed, prior to partial barrel fermentation and ten months maturation in French Oak.

[TASTING NOTES]

Light straw in colour this wine displays lifted aromas of citrus blossom and herbal spice. The palate oozes an opulent, mouth filling mid palate showing honeydew melon, white peach and grapefruit. This luscious, complex wine has wonderful acid balanced by an incredible softness. Drinking beautifully now and will continue to improve with careful cellaring. Simply serve chilled on its own or enjoy as an outstanding accompaniment to chargrilled salmon or with asparagus risotto as a vegetarian option.

[ANALYSIS]

Alcohol | 12.5% alc/vol

PH | 3.21

Acid | 7.2 g/l

Closure | Stelvin

Oak | 10 Months French Oak

NEW | RELEASE

SIDEWOOD



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ADELAIDE HILLS

CHARDONNAY

SOUTH AUSTRALIA

