



[2016]

PINOT NOIR

SIDEWOOD

[VITICULTURE]

Owners Cassandra and Owen Inglis purchased the original Oakbank Vineyard in 2004. Since then Sidewood has expanded into four vineyards across the Adelaide Hills. Sustainable and environmental practices are used in all the vineyards making Sidewood Estate the largest sustainable winery in the cool climate region with all four vineyards having an Entwine Accreditation. Sheep, irrigation and canopy management are essential for producing manicured vineyards that harvest the highest quality fruit.

[VINIFICATION]

The Sidewood Pinot Noir was handpicked from the Oakbank Vineyard. It is a blend of the Oberlin and Abel clones. The grapes were chilled in the cool room for 24 hours before being divided into small batch ferments. These consisted of various batches of whole bunch and non whole bunch ferments. After ferment, the wine was Maturated in French oak barrels for 10 months before it was carefully barrel selected for the final blend. Limited intervention.

[TASTING NOTES]

Displaying complex aromas of raspberry, sour cherry and hints of forest floor. The palate is seamless and elegant with flavours of strawberry, dark cherry and rhubarb over layers of mushroom and truffle. The French oak barriques add ample but delicate tannins with a creamy palate delivering a generous and delightful length. Superb on it's own or enjoy as an outstanding accompaniment to a duck or game dish, alternatively mushroom and pumpkin pasta as a vegetarian option.

[ANALYSIS]

Alcohol | 12.5% alc/vol
PH | 3.54
Acid | 5.37 g/l
Closure | Stelvin
Oak | 10 Months French Oak Barriques

NEW | RELEASE WINE

