



[2016]

PINOT GRIS

SIDEWOOD

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[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 hand-picking 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]

2016 vintage was a great year and has given us exceptional fruit. This true style of Pinot Gris is made from selected fully ripened parcels of fruit from our Oakbank vineyard. Hand-picked bunches were chilled for 24-48 hours, prior to being whole bunch pressed. The free run juice was then partially barrel fermented in older French oak barriques and left to sit on lees to add some body.

[TASTING NOTES]

An array of vibrant citrus aromas of lemons, limes, tangerines and orange blossoms. The palate displays nashi pears, honeysuckle and grapefruit with a touch of talc and crisp minerality. This wine has an opulent palate and a long textural finish. This versatile wine is perfect on its own or compliments freshly smoked seafood dishes or a fragrant salad as a vegetarian option.

[ANALYSIS]

Alcohol | 13.0% alc/vol

PH | 3.24

Acid | 5.35 g/l

Closure | Stelvin



NEW RELEASE | WINE

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