



[2015]

'777' PINOT NOIR 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 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]

2015 was a classic vintage for the Adelaide Hills, with near perfect growing and harvesting conditions. The single clone '777' fruit for this wine was carefully selected by winemaker Darryl Catlin at optimum ripeness then hand picked and hand sorted in the vineyard. The grapes were carefully foot stomped and fermented with partial whole bunches and whole berries, using only wild yeast in small open fermenters. 8 months maturation in majority older oak allows the regional and varietal fruit characters to take centre stage.

[TASTING NOTES]

Displaying fragrant aromas of green tea, fresh rhubarb, toasted grains and macerated cherry. This energetic Pinot Noir has integrated layers of raspberry, sour cherry, leather and savoury spice. Soft delicate tannins and an elegant mid palate deliver a delightful length. This versatile wine makes an outstanding accompaniment to poultry and salmon, alternatively pumpkin risotto as a vegetarian option.

[ANALYSIS]

Alcohol | 12% alc/vol

PH | 3.62

Acid | 4.92g/L

Closure | Stelvin

Oak | 8 Months French Oak Barriques, 10% New

NEW RELEASE

