



[2014] MAPPINGA

SAUVIGNON BLANC

SIDEWOOD

[VITICULTURE]

The Sidewood Vineyard where the fruit is sourced for the Mappinga Art Series 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 the Mappinga Art Series. 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]

Only the best parcels of fruit from the vineyard were hand -picked from the vineyard at precisely the right moment. This oaked sauvignon blanc is carefully crafted in the winery. Grapes were hand sorted, whole bunch pressed and made from free run juice. The wine is barrel fermented and matured for ten months in 60% new and 40% old French Oak barriques.

[TASTING NOTES]

Pale straw with a vibrant hue in colour, this unique barrel fermented wine has luxuriant flavours of nashi pear and tropical fruit, with subtle hints of spice and vanilla. A lingering, herbaceous after taste, showing toast and green herbs, finishing with a divine citrus line. Time on lees gives a very creamy palate, generous complex and excellent definition. Drinking beautifully now but will continue to evolve for the next seven years.

[ANALYSIS]

Alcohol | 12.5% alc/vol

PH | 3.28

Acid | 6.11 g/l

Closure | Stelvin

LIMITED RELEASE | 1,500 BOTTLES PRODUCED

GOLD MEDAL | CATAVINUM WORLD WINE & SPIRITS COMPETITION 2016

GOLD MEDAL | INTERNATIONAL WINE GUIDE, SPAIN 2016

GOLD MEDAL | BEVERAGE TASTING INSTITUTE OF AMERICA 2015

GOLD MEDAL | AUSTRALIAN WINE SHOWCASE MAGAZINE

95 POINTS | JAMES HALLIDAY, AUSTRALIAN WINE COMPANION 2016

