



[2016]

SAUVIGNON BLANC 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]

Winemaker Darryl Catlin carefully selects the best parcels of fruit from the Sidewood Estate vineyard, ensuring that the fruit is picked at precisely the right moment. After a lot of time spent walking up and down the vineyard checking to see if the flavours are right, the fruit is then picked once it has reached optimum Baume. It then begins its journey through the Sidewood winery, initially focusing on keeping the juice as cool as possible. It is then pressed and fermented at 14°-15°C for only 2 weeks. It is then settled and prepared for bottling as soon as possible so that we can capture the freshness and fruit intensity of the wine.

[TASTING NOTES]

Pale yellow in colour with bright green hues, this wine displays tantalising aromas of tropical fruits, grapefruit and zesty lemon citrus. The palate is vibrant with mouth-watering flavours of grapefruit, melon and green apple. Beautifully balanced with lively lifted acidity, this wine delivers outstanding length and flavour. This versatile wine is perfect on its own or compliments Mediterranean platters, fresh seafood dishes or a goats cheese salad as a vegetarian option.

[ANALYSIS]

Alcohol | 12.5% alc/vol

PH | 3.18

Acid | 6.72 g/l

Closure | Stelvin

NEW RELEASE

