



[2017]

TEMPRANILLO ROSE

SIDEWOOD

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ADELAIDE HILLS

TEMPRANILLO ROSÉ

2017

[VINIFICATION]

Five metric tonnes of fruit was hand picked from Sidewood Ironstone Road vineyard in Echunga.

This our first vintage from Ironstone under Sidewood's Management, from Tempranillo grapes originally planted in 2001.

Yielded at 7mt per ha. Fruit was chilled for 24 hours in our cool rooms, destemmed and crushed, left on skins for 3 hours, pressed off and free run juice went straight to barrel. Wild ferment in older French oak barrels and left on lees for 8 months prior to bottling. 3,500 bottles were produced.

[TASTING NOTES]

Displaying a bouquet of wild strawberries, cranberries and hints of vanilla leading to a palate of summer berries, rhubarb and Red Delicious apples. A crisp, dry Rosé with clean minerality carrying through to a refreshing finish.

This beautifully complex Rosé is a wonderful aperitif on its own or will pair sensationally with green salads, pasta and tapas.

[ANALYSIS]

Alcohol | 12.4% alc/vol

pH | 3.15

Acid | 6.94 g/l

Closure | Stelvin

Bottling Date | 6th November, 2017



NEW RELEASE | WINE