



[2017] PINOT BLANC

SIDEWOOD



[VINIFICATION]

A warm wet spring lead into the 2017 vintage requiring careful canopy management.

Yielded at 8MT per ha. Hand picked, and whole bunch pressed, extracted at a low 50%.

100% wild yeast barrel fermented for 8 months in older French oak, minimum 3 years allowing extended time on lees.

[TASTING NOTES]

Aromas of citrus and florals lead to a beautifully lifted palate of Nashi pear, grapefruit and lime. A complex, textural wine with smoky minerality and a long, crisp finish. A versatile option for matching with shellfish, white meat and Asian dishes.

Limited production of only 2498 bottles.

[ANALYSIS]

Alcohol | 13.2% alc/vol

pH | 3.07

Acid | 6.67 g/l

Closure | Stelvin

Bottling Date | 6th November, 2017



NEW RELEASE | WINE