



[2015]

OWEN'S CHARDONNAY

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 harvesting 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]

Sidewood's inaugural release of the Signature Chardonnay was limited to 1,000 bottles. Winemaker Darryl Catlin was given free reign to produce a chardonnay that reflects his style and to showcase some of the Adelaide Hills finest fruit. Only the best parcels of grapes were hand picked and whole bunch pressed. Wild yeast fermentation followed in a new 400 litre puncheon and a mix of new and old barriques, all French oak. Partial malolactic fermentation and ten months maturation.

[TASTING NOTES]

Light straw in colour this wine displays lifted aromas and flavours of grapefruit and bitter lemon pithe with lovely cashew like spice oak evolving from 10 months maturation in French oak. This refined wine has wonderful acidity and a sleek minerality backbone. With a vibrant palate and long creamy finish this wine is drinking beautifully now and will continue to improve with cellaring. Simply serve chilled on its own or enjoy as an outstanding accompaniment to creamy pastas, spiced infused chicken or with buttered mushrooms as a vegetarian option.

[ANALYSIS]

Alcohol | 13.0% alc/vol

PH | 3.21

Acid | 6.72 g/l

Closure | Stelvin

Oak | 10 Months French Oak Barriques

LIMITED | INAUGURAL RELEASE
1,000 | BOTTLES PRODUCED

