



# [NV] SPARKLING

# 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 selected the best parcels of fruit according to ripeness from the various blocks. For the inaugural release of the Sidewood Sparkling, the Pinot Noir was picked from the clones MV6, 114 and 115 whilst the Chardonnay was picked from I10V1, Dijon B76 and B95 clones. Each clone has its own flavour spectrum that is individual, resulting in the amazing characteristics that are bursting from this wine.

## [TASTING NOTES]

With a blend of 60% Pinot Noir and 40% Chardonnay, the bouquet offers delightful, lifted aromas of strawberry, lemon citrus and underlying notes of biscotti. The palate is elegant and well integrated, displaying intense strawberry, nectarine and cashew characters enhanced by partial malolactic fermentation and extended time on yeast lees. The natural acidity provides excellent structure and finesse, with an excellent mouth-watering citrus and nougat finish.

## [ANALYSIS]

Alcohol | 12.0% alc/vol

PH | 3.35

Acid | 6.80 g/L

Residual Sugar | 5.6 g/L

Closure | Cork

**NEW RELEASE**



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