



# [2015] MAPPINGA CHARDONNAY

## SIDEWOOD

### [VITICULTURE]

The Sidewood Vineyard where the fruit is sourced for the Mappinga Art Series 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 the Mappinga Art Series. 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 vineyard, ensuring that the fruit is picked from the vineyard 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 hand-picked once it has reached around 12° Baume. It then begins its journey through the winery, initially focusing on keeping the juice as cool as possible. Bunches are sorted and whole bunched pressed, prior to barrel fermentation in new and one year old French oak barriques for ten months. 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]

Medium straw in colour this wine displays lifted mandarin citrus and melon notes on the nose. This barrel fermented Adelaide Hills Chardonnay offers superbly structured characters of melon, honey with a hint of cashew. Long and delicious with a wonderful line of acid and balanced by an incredible softness. A lovely crisp wine now, that will benefit from some short term cellaring once bottled.

### [ANALYSIS]

Alcohol | 13.5% alc/vol

PH | 3.28

Acid | 6.81 g/l

**LIMITED RELEASE** | 3,000 BOTTLES PRODUCED

**GOLD MEDAL** | COWRA WINE SHOW 2016

**95 POINTS** | COWRA WINE SHOW 2016

