



SIDEWOOD

[2015]  
SHIRAZ

[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 selecting 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]

The parcels of fruit were carefully selected at optimal physiological ripeness and flavour development by winemaker Darryl Catlin before being harvested. Whole berries were partially used in the ferment essentially creating a partial carbonic maceration environment that enhances additional layers and complexity to the wine. The wine was pressed to barrel where it underwent malolactic fermentation before it was racked off its lees, put back to the barrel and left to mature for 16 months in French oak barriques.

[TASTING NOTES]

This elegant and complex Shiraz has lifted aromatics of raspberry, blueberry, dark plum and hints of vanilla spice. The palate has an abundance of blackberry, dark red fruits and notes of dark chocolate. Tannins are rich and silky, the length is long and luxurious. An outstanding accompaniment to beef with black bean sauce or truffle pasta as a vegetarian option.

[ANALYSIS]

Alcohol | 14.5% alc/vol

Closure | Stelvin

Acid | 6.1 g/L

Oak | 16 Months French Oak Barriques

NEW | RELEASE

