



[2012]

ISABELLA ROSÉ

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 Tash Mooney carefully selects the best parcels of fruit according to ripeness from the various blocks. For the inaugural release of the Isabella Rose the Pinot Noir was picked from clone MV6 and the Chardonnay was picked from clone Bernard 95 on Block 14. Each clone has its own flavour spectrum that is individual, resulting in the amazing characteristics that are bursting from this wine. Once hand-picked the fruit undergoes cold ferment and is produced "Méthode Traditionelle", with the secondary ferment occurring in bottle with a late disgorgement after a minimum of 24 months on yeast lees.

[TASTING NOTES]

With a blend of 60% Pinot Noir and 40% Chardonnay this sparkling wine displays lifted aromas of fresh strawberries, red cherry and peach and is beautifully complemented by notes of brioche and biscotti. Pale blush pink in colour this wine identifies finesse with an attractive mousse, fine bed and soft creamy palate. Simply serve chilled.

[ANALYSIS]

Alcohol | 12.10% alc/vol

RS | 9.02 g/l

PH | 3.04

Acid | 6.70 g/l

Closure | Cork



GOLD MEDAL (95pts) | WINE SHOWCASE MAGAZINE
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