



SIDEWOOD PINOT NOIR 2022

SUSTAINABLE | COOL CLIMATE | ESTATE BOTTLED

[ANALYSIS]

Alcohol | 13.1% alc/vol

pH | 3.56

Acid | 5.6 g/L

Closure | Stelvin

Oak | 10 Months French

Bottling Date | December 2022

[VINIFICATION]

Hand picked from low yielding vines at our high altitude, cool climate 300 acre estate in Oakbank. The grapes were chilled for 24-48 hours prior to a partial whole-bunch, whole-berry ferment, using only wild yeast. Extended maceration and maturation in 100% French Oak barrels for 10 months in a combination of 300L Hogsheads.

[TASTING NOTES]

Displaying complex aromas of black forest cake, strawberries, cherries with hints of tarragon. The palate is seamless yet enduring. Red currants, cherries and enticing gamey characters swirl within layers of mushroom, cranberry, spice and notes of fresh herbs. The French oak adds ample but delicate tannins delivering a generous delightful length, toasted cedar nuances tied together with refreshing natural acidity.

Savour on its own or enjoy as an outstanding accompaniment to duck or game dishes, alternatively stuffed wild mushrooms as a vegetarian option. Drinking beautifully now but will continue to evolve with careful cellaring.

[AWARDS]

GOLD | 2023 MUNDUS VINI SPRING