



SIDEWOOD PINOT NOIR 2023

SUSTAINABLE | COOL CLIMATE | ESTATE BOTTLED

[ANALYSIS]

Alcohol | 13% alc/vol

pH | 3.51

Acid | 6.6 g/L

Closure | Stelvin

Oak | 10 Months French

Bottling Date | March 2023

[VINIFICATION]

Hand picked from low yielding vines at our Mappinga Road and Charleston vineyards. 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]

Complex aromas of strawberries and cream with hints of forest floor and bay leaf. A seamless and elegant palate of red fruit with enticing gamey notes of wild mushroom. Ample yet delicate tannins are supported by generous length.

An outstanding accompaniment to a duck or game dishes, with a side of wild mushrooms. Drinking beautifully now but will continue to evolve with careful cellaring.

[AWARDS]

94 POINTS | 2024 AUSTRALIAN WINE SHOWCASE

GREAT GOLD | 2024 INTERNATIONAL WINE & SPIRITS AWARDS. SPAIN

DOUBLE GOLD | 2024 MELBOURNE INTERNATIONAL WINE COMPETITION

GOLD | 2024 CATAVINUM WORLD WINE, SPAIN