



SAUVIGNON BLANC 2018 [ANALYSIS]

Alcohol | 12.0% alc/vol

Acid | 5.4 g/l

pH | 3.34

Closure | Stelvin

[VINIFICATION]

Winemaker Darryl Catlin carefully selected the best parcels of fruit from the Sidewood Estate vineyard, ensuring that the fruit was picked at precisely the right moment. After a lot of time spent walking up and down the vineyard checking to see if the flavours were right, the fruit was then hand picked once it had reached optimum ripeness. It then began its journey through the Sidewood winery, initially focusing on keeping the juice as cool as possible. It was then pressed and the free run juice fermented at 14°-15°C for 2 weeks. Settled for a further 4 weeks and prepared for bottling.

[TASTING NOTES]

We are celebrating another exceptional vintage for our Sauvignon Blanc.

The fruit was picked by individual rows from our Oakbank estate over a two-week period ensuring optimum ripeness. Grapes were chilled in our winery before gentle pressing and fermentation using only free-run juice.

Citrus and tropical aromas intertwined with delicate, crisp flavours of lychee, green apple, passionfruit and lemon peel. Beautifully balanced with lovely mid-palate roundness and a soft, lingering finish.

A versatile wine suited to seafood and game dishes as well as spicy Asian cuisine.

[AWARDS]

96 POINTS | 2018 PATRICK ECKEL

95 POINTS | JAMES HALLIDAY

94 POINTS | AUSTRALIAN WINE SHOWCASE

93 POINTS | WINE ORBIT NZ

GOLD | CATAVINUM WORLD WINE SPAIN

GOLD | SAKURA WINE AWARDS JAPAN

GOLD | WINEMAKERS CHALLENGE USA

GOLD | SOMMELIER CHALLENGE USA

GOLD | AUSTRALIAN WINE SHOWCASE

GOLD | WINE ORBIT NZ