

Adelaide Hills | South Australia | Australia

## Sidewood Mappinga Fume Blanc



VINTAGE	2020
GRAPE VARIETY	100% Sauvignon Blanc
APPELLATION	ADELAIDE HILLS
HARVEST	-
VINIFICATION	This unique, barrel-fermented Sauvignon Blanc is crafted from individually selected vines from our Mappinga Road vineyard. Hand-picked and using only free-run juice, the wine is barrel fermented on full solids, using only wild-yeast for eight months in 25% new and 75% older.
ANALYSIS	Alcohol: 12,5% pH: 3.18 Total acidity: 7,70 g/l
AGEING	300 Litre French oak Hogsheads and 500L Puncheons.
TASTING NOTES	This wine brings an abundance of layers delighting all the senses. It's golden hue and full body unite a melody of both herbaceous and fresh fruit notes wrapped in a smooth creamy texture. Complexity flows through this wine with mouth filling flavours of lemon curd, lychee and balanced with savoury tones of green capsicum and fresh parsley.
RATINGS	90pts Hight Point Score Gold   Medal
CERTIFIED	Sustainable

**TECHNICAL SHEET**