



SITTELLA

2015 Margaret River Berns Reserve



Region: Margaret River

Sub-region: Wilyabrup

Vineyard: Buckshot ridge

Variety: Cabernet Sauvignon/94% Malbec 4.5%/Petit Verdot 1.5%

pH: 3.61

TA: 6.38g/l

Alcohol: 14.0%

Oak: 40% New oak/60% Seasoned, 100% French oak.

Soil Type: Ironstone / Gravelly loam

Vineyard age: 20 years

Peak Drinking: 2017-2035

Winemakers: Colby quirk & Yuri Berns

Wine: Our Margaret River Berns reserve has been our main stay premium red since 2003. It is our family's dedication to making the best quality wine each year, and only the best barrels make their way into this blend. Our 2015 Berns Reserve is made of 94% Cabernet Sauvignon, 4.5% Malbec and 1.5% Petit Verdot.

2015 was a year for bush fires and destructive bird damage in Margaret River but Cabernet again performed exceptionally well in the region. Our Cabernet and Malbec have yielded very fine and elegant aromas accompanied by soft and well-rounded tannins, acid is well in check ensuring it's high pedigree and ability of this wine to age gracefully.

Vinification: Berries destemmed into bins, which were then tipped and fermented into open top fermenters. Long cool ferment averaging 20 degrees and over 16 days on skins. 40% New French oak barrels and 60% seasoned French oak barrels were used in this blend. The wine spent 16 months in oak prior to bottling.

Tasting notes: Intense Cabernet Sauvignon varietal characters accompanied by depth and concentration of rich opulence that typifies this wine year in year out. This wine will benefit from long term cellaring and was made with the upmost care and dedication to excellence. Ideal with Venison or aged beef dishes.

Food Pairing: Pairs best with either oxtail, roast lamb and mint sauce or roasted pork shoulder with a side of huckleberry sauce. Better to serve these dishes with the Cabernet in its first 5 years, softer more delicate dishes are more desirable as the wine ages.