



SITTELLA

CUVEE ROSE – NV Brut



Region:	Pemberton
Vineyard:	Pemberley estate – Single Vineyard
Variety:	81% Pinot Noir / 19% Chardonnay
Vintage:	2014/2015 Base
Dosage:	6.5 g/litre
Time on Lees:	30 months
Disgorgement date:	21/7/17
PH:	3.25
TA:	7.77g/l
Alcohol:	12.5 %
Style:	fine, youthful, complex
Soil type:	Karri loam

Wine

Our Rose is one of our premium sparkling wines which we make every year in small batches of 250-300 dozen. We have been making Sparkling wines for over 15 years now and have made our sparkling Rose since 2012. It represents a wine of great potential to age, while still having finesse as well as youth on its side it will benefit from cork age for at least 12-18 months.

Vinification

100% hand-picked and whole bunch pressed at 500 litres/tonne, we only use the free run juice for our sparkling's. This wine is made with a combination of large and small format oak vessels (22% in seasoned oak barrels) as well as stainless steel tanks. In addition to the layered complexity of this wine, a red base wine was made from Pinot Noir grapes from the same vineyard and added at assemblage at 10% of the blend.

Tasting Notes

Our Rose is bright pink in colour and exhibits fresh pastry and brioche nuances accompanied by ultra bright strawberry and raspberry aromatics. The palate has great depth and complexity and a crisp, lively structure. A perfect match for this wine is fresh Sashimi.