



SITTELLA

2016 Margaret River Cabernet Malbec



Region: Margaret River

Sub-region: Wilyabrup

Vineyard: Buckshot ridge

Variety: Cabernet Sauvignon / Malbec

pH: 3.65

TA: 6.58g/l

Alcohol: 14.0%

Oak: 30% New oak / 70% Seasoned, 100% French oak.

Soil Type: Ironstone / Pea gravelly loam

Vineyard age: 20 years

Peak Drinking: now-2030

Winemakers: Colby quirk & Yuri Berns

Wine: Our 2016 Margaret River Cabernet is one of the best Cabernets we have made to date. 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. As we have moved towards using more Malbec in our Bordeaux blends this 2016 vintage represents a significant style change with 40% Malbec and 60% Cabernet Sauvignon. The 2016 is highly opulent and concentrated due to this uniquely warm and dry year accompanied by our unique site Buckshot Ridge

Vinification: Berries de-stemmed into bins, which were then tipped and fermented into open top fermenters. Long cool ferment averaging 20 degrees and over 16 days on skins. 30% New French oak barrels and 70% seasoned French oak barrels were used in this blend. The wine spent 18 months in oak prior to bottling.

Tasting notes: Intense Cabernet Sauvignon varietal characters accompanied by depth and concentration of rich opulence that is typical from this vintage while the Malbec adds depth, Richness, Ripe plums, blue berries and lifts the nose and carries you away to the fresh maritime air of Margaret River. This wine will benefit from long cellaring and was made with the upmost care and dedication to excellence.

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.