



SITTELLA

Avant-Garde Blanc de blancs

Region: Pemberton

Vineyard: Pemberley

Variety: 100% Chardonnay

pH: 3.10

TA: 7.48g/l

Alcohol: 12.5%

Oak: 100% Oak (French oak Puncheon, Water Bent)

On Lees: 48 Months in Cellar

Dosage: g/l

Soil Type: Karri Loam

Vineyard age: 20 years

Peak Drinking: now-2035

Winemakers: Colby quirk & Yuri Berns



Wine: This wine was made from several vintages, a concept and a dream that started back in 2011. The ultimate compliment to the Sittella series of sparkling wines has resulted in an ultra complex and multi-layered sparkling wine, crafted over many years with immense detail and foresight.

Entirely fermented in oak from a unique single vineyard site from Western Australia's Pemberton region, known for its fantastic Pinot noir and Chardonnay. This wine has been collected over time and been blended with several years and left in seasoned French oak puncheon (500l) barrels for between 1-3 years on lees.

Vinification: Hand-picked and made from the same site from three consecutive years of reserve wines (2012, 2013, 2014) and aged in large format oak on full lees for an average of 20 months prior to tirage. Unfiltered and un-fined to bottle this has taken immense technical ability to be able to make such a complex Blanc de blancs from Western Australia's south west.

Tasting Notes: Fresh brioche, yeast and roasted nut characters compliment the honey, citrus rind and fresh apple characters on this wine's illustriously complex nose. Textured, layered and full of depth on the palate, with a fantastic linear Blanc de blancs acidity.