



SITTELLA

2014 Grand Vintage “Marie Christien Lugten”

Region: Pemberton

Vintage: 2014

Sub-region: Pemberton

Variety: 60% Pinot Noir / 40% Chardonnay

pH: 3.30

TA: 7.05 g/l

Dosage: 6.5 g/l

Disgorged: 28/6/18

Time on lees: 50 months

Style: A mature style of sparkling wine, with a moderate degree of complexity and finesse

Alcohol: 12.5%

Oak: 10% in seasoned French oak barrels (4 months on lees)

Soil type: clay Karri Loam / Ironstone

Winemakers: Colby Quirk / Yuri Berns

Drink: Now – 2024



Wine: Our Grand vintage is named after one of our custodians of the house, Maaïke Marie Christien Lugten. Over six years ago we set out to make a Grand vintage of the highest calibre from Western Australia, something of which the state is not recognised as doing so far. Made from the highest quality of fruit and aged in our cellars for a minimum of four years, we ensure every Grand vintage will be made into a sophisticated and complex sparkling wine, which represents what Western Australia is capable of.

Vinification: As with all our premium sparkling's, this wine is 100% Hand-picked, whole bunch pressed where we only capture the finest juice known as the Cuvee (500 l/t) to both tank and barrel. Our vintage wine always goes through a double settling as juice, and undergoes a very long and cool fermentation. Ten percent was fermented in five year old barriques and left on lees for four months as well as the base wine which was left on lees for four months in tank, in order to gain a subtle amount of texture. Aged for fifty two months on lees in bottle before Disgorgement, the wine is dosed of 6.5g/l dosage.

Tasting Notes: A complex style of sparkling wine, comprising of both an array of ripe fruit characters and typical yeast derived characters from the extended lees ageing. Fresh red apples, lemon and citrus curd accompanied with subtle toast, brioche and flint notes. The wine has the ability to age for a substantial amount of time, due to its natural acid backbone, which provides exceptional drive and length. Will develop more complex and toasted notes with time under cork.

Food Pairing: Pairs fantastically with Salted Frites with Béarnaise sauce!!!