



SITTELLA

2016 Margaret River Berns Reserve

Region: Margaret River

Sub-region: Wilyabrup

Vineyard: Buckshot ridge

Variety: Cabernet Sauvignon / Malbec / Petit Verdot

pH: 3.68

TA: 6.58g/l

Alcohol: 14.0%

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

Soil Type: Ironstone / Gravel loam

Vineyard age: 20 years

Peak Drinking: 2016-2031

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 2016 Berns reserve is made of 95% Cabernet Sauvignon, 2.5% Malbec and 2.5% Petit Verdot.

The 2016 vintage was one of the warmest vintages in a long time resulting in very concentrated fruit flavours, and great tannin structure, most of these wines will be greatly enjoyed early on in their life being extremely approachable.

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 18 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. 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.