



SITTELLA

Chenin Blanc – Brut



Region: Swan Valley

Variety: 100% Chenin Blanc

pH: 3.14

TA: 8.15 g/l

Dosage: 8.0 g/l

Alcohol: 12%

Cellaring potential: 1 – 2 Years

Winemakers: Colby Quirk & Yuri Berns

VINEYARD & VINTAGE

We have been making a sparkling Chenin Blanc at Sittella since 2001, inspired by our regular trips to the Loire Valley. There are two years of blends in every of our Chenin Blanc sparkling wine. The grapes for this wine are sourced from 5 different vineyards in the Swan Valley with the vines being 20 – 45 years throughout. The grapes are grown on a mix of different soils, coffee rock and duplex soils.

WINEMAKING

The first fermentation is between 2 to 3 weeks with the second fermentation in bottle for 1-2 weeks. This wine was made using the traditional method process. For the NV Sparkling Chenin, the wine stays a minimum of 15 months on lees, the same amount of time as Champagne. Lees ageing for the 15 months will add an extra depth and complexity to this wine that is coming through on the nose and palate.

TASTING NOTES

The appearance is more of a lovely delicate mousse with pale straw colour followed by aromas of brioche and citrus peel on the nose. The palate offers a refreshing acidity coupled with initial layers of fresh fruit and lemon zest with a touch of sweetness followed by a hint of spice that lingers on the back palate.

FOOD PAIRING

Perfect on its own or as an aperitif at a dinner party or celebration. This sparkling would also compliment seafood dishes such as sea bass and Oysters.