



# SITTELLA

## Cuvée Blanc



<b>Region:</b>	Pemberton
<b>Vintage:</b>	Non-Vintage (Base year 2016)
<b>Reserve wine:</b>	15% reserve from 2015 & 2014
<b>Variety:</b>	53% Chardonnay / 47% Pinot Noir
<b>pH:</b>	3.22
<b>TA:</b>	7.50 g/l
<b>Dosage:</b>	8.0 g/l
<b>Disgorged:</b>	29/10/17
<b>Time on lees:</b>	18 months
<b>Style:</b>	Complexity with finesse
<b>Alcohol:</b>	12.5%
<b>Oak:</b>	18% in seasoned French oak barrels
<b>Soil type:</b>	Karri Loam / Ironstone
<b>Winemakers:</b>	Colby Quirk / Yuri Berns
<b>Drink:</b>	Now – 2022

**Wine:** This wine represents the first of the future of Sittella's signature sparkling house style, which, is a detailed array of regional fruit expression combined with complexity and a delicately poised palate. This wine has been five years in the making and six in development but portrays a long term family vision of a true but uniquely Australian and importantly Western Australian Non-Vintage sparkling wine consisting of a blend of Chardonnay and Pinot Noir from several vintages crafted in tank, bottle and barrel.

**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). Cuvee Blanc is only ever made with the Cuvee, which is the best juice caught from the beginning part of the press of whole bunches of fruit. The juice is settled twice and fermented in both stainless steel tanks and seasoned French Barrique(225l) barrels at very cool temperatures to ensure fresh fine wines of excellence and purity to ensure there age ability for a very long time.

**Tasting Notes:** Vibrant aromas of fresh citrus, red apples and subtle roasted almond nuances complement this wines long fine and effervescent finish.

**Food Pairing:** Pairs fantastically with Salted frites with Béarnaise sauce!!!