



SITTELLA

2018 Avant-Garde Pemberton Pinot Noir

“Grenade plot”

Region: Pemberton
Vintage: 2018
Region: Pemberton
Variety: 100% Pinot Noir
pH: 3.60
TA: 6.78 g/l
RS (Residual sugar): 0 g/l



Oak: 50% new 50% Seasoned (100% French) aged for 10 months prior to bottling
Style: light to medium weight Pinot Noir, round and full with fantastic structure. Unfiltered and unfinned.
Alcohol: 13.5%
Soil type: Heavy gravel/loam
Winemakers: Colby Quirk / Yuri Berns
Drink: Now - 2026

Wine: Our Avant-Garde series represents a change in style and a new direction of winemaking for our single vineyards, from which we want to express their unique mesoclimates. All our Avant-Garde wines are single vineyard wines, made with the emphasis of varietal expression while exploring and expressing regional characters. All are also made with an emphasis on ageing and traditional techniques such as no fining and filtration, to enhance the wines sensorial characteristics.

This “Grenade plot” was sourced from a premium gravel site in Western Australia’s most premium Pinot Noir region, Pemberton. Due to the extremely small bunches and berries found on this site, the vineyard was affectionately named the Grenade plot due to these compact and smaller than hand-size bunches.

Vinification: Hand-picked, whole berry de-stemmed, wild fermented on skins for 14 days with 20% whole bunches in open-top fermenters and pressed off to French oak to mature for 10 months prior to bottling directly from barrel.

Tasting Notes: Aromas of white stone fruits, oatmeal, fresh ginger and citrus are complemented with higher zesty notes. Powerful with subtle texture and citrus flavours that carry through to a long, chalky and energetic finish.

Food Pairing: Eggs benedict and Fresh Oysters