



SITTELLA

2017 Margaret River Cabernet Malbec



Region: Margaret River

Sub-region: Wilyabrup

Vineyard: Buckshot ridge (Estate Block)

Variety: Cabernet Sauvignon 69% / Malbec 25% / Petit Verdot 4%

pH: 3.62

TA: 6.91g/l

Alcohol: 14.0%

Oak: 35% New oak / 65% Seasoned 100% French oak.

Soil Type: Ironstone / Pea gravelly loam

Vineyard age: 21 years old

Peak Drinking: now-2031

Winemakers: Colby quirk & Yuri Berns

Wine: The 2017 Cabernet Malbec was born from a vintage cooler than usual, with most varieties being picked two to three weeks later than usual, resulting in lifted, fresh fruited aroma's not to dissimilar to the great Bordeaux vintages of old. It also maybe a vintage with great flavours and mature tannin at lower alcohol levels not seen since the 1994 vintage in Margaret River which had concentration and lift together.

Vinification: Berries de-stemmed into bins, which were then tipped and fermented into open top fermenters. Long cool ferment averaging 20 degrees and over 16 days on skins. 35% New French oak barrels and 65% 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 is typical from this vintage while the Malbec adds depth, Richness, Ripe plums, blue berries and lift the nose and carry you away to the fresh maritime air of Margaret river. 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.