



# 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:** 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:** A very attractive, classic Western Australian Pinot noir, which portray the warm days and cool night temperatures that the Pemberton region experiences on a consistent basis. Lifted perfumed characters and typical cherry and strawberry’s dominate the nose on this wine, which is generally experienced in a warm year. A more robust style of Pinot noir with firm structured tannins and a fleshy palate, it was worth the wait!!

**Food Pairing:** Roasted Duck Breast with Caramelised Onion & Figs