



# SITTELLA

## 2021 Margaret River Reserve Cabernet Malbec



**Region:** Margaret River

**Sub-region:** Wilyabrup

**Vineyard:** Buckshot ridge (Estate Block)

**Variety:** Cabernet Sauvignon 63.4% / Malbec 36.6% (**Three clones/one clone**)

**pH:** 3.58

**TA:** 6.77g/l

**Alcohol:** 14.5%

**Oak:** 20% New oak / 80% Seasoned      100 % French oak.

**Soil Type:** Ironstone / Pea gravel / Loam

**Vineyard age:** 23 years old

**Drink:** Now-2035

**Wine:** The 2021 vintage in Margaret River is definitely one that looks to be concentrated and powerful. Perfect growing conditions between December and February and a more than wet winter basically set this up to be one of the best vintages from our Buckshot ridge.

**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. 20% New French oak barrels and 80% seasoned French oak barrels were used in this blend. The wine spent 15 months in oak prior to bottling.

**Tasting notes:** Intense Cabernet Sauvignon varietal characters accompanied by depth and concentration of rich opulence that is typical while the Malbec adds depth, richness, ripe plums, blue berries and lifts the nose to 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.

*"A rich and tantalising nose of berry compote, African violets and vanilla pod lures you in. The palate is tense, and a spine of tannins gives structure to the plush core. It offers decadence and structure in its youth and has the hallmarks to age beautifully. Very fine indeed." The Real Review*

**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.