

sittella  
P R E S S

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## New gazebo completes the wedding picture

Sittella has established itself as one of the Swan Valley's prime wedding locations with the construction of a lakeside gazebo for the performance of ceremonies.

The attractive timber and iron structure is positioned to take maximum advantage of the picturesque vineyard setting and is just a short walk from our restaurant.

Sittella's natural attributes, earth rendered buildings and catering expertise have drawn increasing demand for weddings and corporate functions in recent years. More than 70 functions have been staged over the past 12 months.

To book your function, contact Eve Price or Karen Simpson on 9296 2600.

## Christmas lunch offer

A three-course Christmas special menu will be available at the winery from the last weekend in November for just \$65.50 per person.

You can take a sneak peek at the menu on our website at [www.sittella.com.au](http://www.sittella.com.au).

Bookings are recommended on 9296 2600.

## Judges and critics hail Sittella's arrival

Sittella Wines can now rightfully claim to be the Region's premium wine producer, following another stunning performance at the 2009 Swan Valley Wine Show.

It's the second year in a row that the winery has been the most successful exhibitor at the show, this time collecting three trophies.

Trophies were received for the delightful Margaret River 2008 Cabernet and the equally impressive Margaret River 2007 Semillon. Sittella was also the most successful exhibitor of table wines and the most successful exhibitor overall.

The 2008 Sittella Satin (Shiraz Merlot) impressed the judges sufficiently to take out a Gold Medal. This popular fruit-driven wine is lightly oaked and very approachable. At just \$16.50 it has become our number one selling red wine.

Sittella's medal success has not been restricted to the Swan Valley Wine Show. Almost every wine we have entered in competitions over the past 12 months has won an award.

Notable results include silver medals for our Liqueur Verdelho and Muscat at the Mt Barker Wine Show and silver for the 2007 Semillon at the Sheraton Wine Show, following its trophy and silver medal winning performance at the same show in 2007.

Renowned wine critic, James Halliday, has echoed our medal success with a 4.5 star overall wine rating in his latest *Wine Companion*. Halliday gave the Berns Reserve 2007 (Margaret River Cabernet - \$38) an impressive 94 points.



# Reserve range set to expand

Winemaker, Matt Bowness, has signalled an ongoing expansion of Sittella's Reserve Range as the winery's recognition for producing top quality wines continues to grow.

Matt said he felt the winery had already achieved a key goal of becoming a premium producer of red wines, but there was always room for improvement.

"The level of recognition we have received for wines such as the 2008 Satin and Berns Reserve indicate we are moving in the right direction," Matt said.

"We recently added the 2007 Frankland River Shiraz (\$38) to our Reserve Range and are confident of producing more wines that can proudly wear our top label."

The Shiraz is a fine example of what can be produced with premium grade grapes from the cool climate of Frankland River in WA's Great Southern, from where Sittella has sourced some of its fruit in recent years.

Matt said he was also excited about the ever improving quality and range of Sittella Sparklings.

"We have invested a lot of time and effort in developing our sparkling

range over the past few years," Matt said. "We now have four sparkling: Chardonnay, Pinot Chardonnay, the new Shiraz and the ever popular Chenin. Together they account for about 20% of our total wine production.

"My favourite is the Sparkling Pinot Chardonnay (\$34), a delicate, refined style with yeasty characters and a crisp acid backbone.

"We have just disgorged a third batch of this wine, so it has spent three years on lees and is definitely showing the benefits."

Matt said Sittella's strong performance at wine shows and general critical acclaim in recent years demonstrated the most pleasing of all achievements for any winemaker: consistency of quality.



## Find us at your local

Sittella wines are now more readily available across the Perth metropolitan area than ever before.

Through the concerted efforts of our new sales representative, Kelly Rudez, our wines are now sold at nearly 130 bottle shops, hotels and restaurant from Mandurah to Perth's northern suburbs.

A full list of outlets available at [www.sittellawinery.com.au](http://www.sittellawinery.com.au), or you can call us on 92962600.



## New vineyard adds to the mix

Sittella will soon be drawing on top quality fruit from its new Margaret River vineyard.

We recently purchased the well-established Currawong Vineyard near Cowaramup, which features excellent gravelly soils suitable for viticulture.

The vineyard is currently planted with Chardonnay, Cabernet Sauvignon and Sauvignon Blanc.

Our customers can look forward to some excellent wines produced from the fruits of this exciting new venture.

## Growth bucks industry trend

Wine production at Sittella is on the increase in defiance of state and national trends.

The winery crushed a record 164 tonnes of grapes at the 2009 vintage: an increase of more than 20 tonnes on the previous year.

Many wineries have been rolling back their output recently in response to contracting demand due to the global financial crisis and increasing competition in the wine industry.

Sittella expects to maintain production around or in excess of the 150 tonne mark at future vintages.

sittella fine wines & foods

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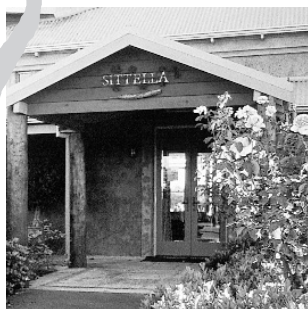
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sittella



## mail order tasting notes



### wines

#### **NV Sparkling Swan Valley Chardonnay - NOT AVAILABLE**

Produced entirely from estate grown fruit, this wine is crafted in a 'Blanc de Blancs' style, with a minimum 18 months maturation on yeast lees.

#### **NV Sparkling Swan Valley Chenin**

Chenin from the Swan Valley fermented in the bottle. Displays fruit salad characteristics. Fresh and crisp, a great starter.

#### **NV Sparkling Shiraz - NOT AVAILABLE**

Made from 100% Swan Valley fruit, it displays varietal Shiraz fruit characters. Further complexity is derived from a minimum 6 months maturation on yeast lees. A typical Australian style to be enjoyed on any occasion.

#### **2008 Swan Valley Unwooded Chardonnay**

Made from fruit from our Swan Valley Vineyard. The wine displays lifted nectarine and melon aromas with stone fruits on the palate, then balanced with crisp acidity.

#### **2009 Margaret River Semillon Sauvignon Blanc**

New Release - Classic Margaret River characters of grassy, green bean aromas and flavours. Fresh and lively, the palate is crisp with a dry finish.

#### **2008 Swan Valley Verdelho**

Made from estate grown fruit, it displays wonderful ripe, passionfruit, guava and lime characters to produce a full flavoured wine with crisp acid finish.

#### **2009 Sittella Silk (Classic White)**

A very distinctive wine. Verdelho, Chardonnay and Chenin coupled with premium Margaret River Semillon. Full flavoured with passionfruit and herbal characters dominating the palate. Balanced, integrated acidity produces a style 'smooth as silk'.

#### **2006 Margaret River Chardonnay (Wooded)**

Barrel fermented and aged six months in French oak. Blend of melon and fig flavours from the fruit, with limey, vanillin characteristics. Will continue to improve over the next three years.

#### **2009 Swan Valley Chenin Blanc**

Displays tropical fruit aromas and flavours. Fruit-Salad characters are balanced with fresh acidity, to produce a soft fruity wine with a crisp acid finish.

#### **2009 Swan Valley Muscat Alexandria - NEW RELEASE**

Rose petal and orange blossom characters are balanced with tight acidity to produce a luscious, sweet dessert wine.

#### **2008 Satin (Classic Red) - NEW RELEASE**

Blend of 90% Swan Valley Shiraz and 10% Margaret River Merlot. Minimal use of Oak has produced a fruit driven style of wine, with juicy plum flavours and fleshy Shiraz characters to produce a wine that is 'soft as satin'.

#### **2008 Swan Valley Shiraz**

A wine from a hot growing season has resulted in a big, bold and powerful style Shiraz with ripe blackberry and spice flavours. New French oak adds depth, complexity and dark chocolate characters.

#### **2008 Margaret River Cabernet Sauvignon - NEW -**

Our warm 2008 vintage has resulted in a wine displaying ripe blackcurrant and chocolate characters with herbaceous notes, typical of the Margaret River region. Use of French oak enhances complexity and structure. Cellaring potential 5 years+

### fortifieds

#### **NV Swan Valley Tawny Port**

Traditional Swan Valley Port. Great to finish with.

#### **NV Show Reserve Liqueur Verdelho**

A youthful liqueur with intense creamed honey, passionfruit and marmalade over tones. It's incredibly rich and luscious. A must in any collection.

### limited release wines

#### **2006 Sparkling Pinot Chardonnay**

Our premium sparkling wine. Made from fruit grown in the Manjimup region of Western Australia's south-west and receives a minimum of 30 months maturation on yeast lees for added complexity.

#### **2007 Reserve Frankland Shiraz - NEW RELEASE**

Each vintage, carefully selected parcels of fruit are kept separate and crafted to produce our reserve wines. The warm 2007 vintage produced some exceptional quality fruit from the southern Frankland River region. Matured in new French oak, this intense wine produces power and richness than can be enjoyed now, or will reward cellaring beyond 5 years.

#### **2007 Berns Reserve**

Our flagship red wine. This 100% Margaret River Cabernet Sauvignon displays richness and intensity of fantastic 2007 growing season. The use of 100% French oak leads to a powerful, complex and balanced wine.