



# SITTELLA

## 2009 Grand Prestige Late Disgorged



**Region:** Pemberton

**Vintage:** 2009

**Variety:** Pinot Noir 50% Chardonnay 50%

**pH:** 3.13

**TA:** 7.0 g/L

**Dosage:** 4 g/L

**Disgorged:** July 2021

**Time on lees:** 12 years

**Style:** A wine of elegance, power and balance. A wine of sophistication from the depths of the Pemberton Karri Forests.

**Alcohol:** 12.5%

**Soil type:** Karri Loam/Ironstone

**Winemakers:** Colby Quirk / Yuri Berns

**Drink:** Now - 2026

**Wine:** Our 2009 Grand Prestige late disgorged is an evolution of Sittella's sparkling winemaking history and is only released in outstanding years. Aged for 12 years on lees and a blend of Pinot Noir and Chardonnay from Pemberton in Western Australia. A wine of Grand Prestige showcasing Sittella's house style.

**Vinification:** As with all our premium sparkling's, this wine is 100% hand-picked, whole bunch pressed where we only capture the finest juice known as the Cuvée (500 l/t) to both tank and barrel. Our grand prestige wine always goes through a double settling as juice, and undergoes a very long and cool fermentation. A blend of premium Pemberton Pinot Noir (50%) and Chardonnay (50%) was hand selected at assemblage as a blend that will stand the test of time.

**Tasting Notes:** Full yellow colour, a sign of 12 years ageing on lees in the bottle. Incredibly complex and mature bouquet showing immense toastiness and biscuit, bread crust and faint parmesan rind characters. The palate is full bodied, rich and round very savoury and mellow, with a very long, dry appetizing flavour that lingers long throughout the aftertaste. The reward of patience.

**Food Pairing:** Oysters and caviar, grilled turkey and triple cream brie sandwiches.