



SITTELLA

2010 Grand Prestige Late Disgorged

Blanc de blancs

Region: Pemberton

Vintage: 2010

Variety: Chardonnay 100%

pH: 3.11

TA: 7.0 g/L

Dosage: 3 g/L

Disgorged: September 2022

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: Ironstone Gravel

Drink: Now - 2028



Wine: Our 2010 Grand Prestige late disgorged is an evolution of Sittella's sparkling wine making history and is only released in outstanding years. Aged for 12 years on lees 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 Cuvee (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. Made from 100% Chardonnay which was fermented entirely in stainless steel vats to retain the ultimate freshness. Some lees stirring was also incorporated in the making of this base wine.

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.