



SITTELLA

2016 Avant Garde Blanc de Noir



Region: Pemberton

Vintage: 2016

Variety: Pinot Noir 100 % - 777 and D5V12 clone

pH: 3.10

TA: 7.0 g/L

Dosage: 4 g/L

Disgorged: June 2021

Time on lees: 55 months

Style: A very rare and gastronomic style of sparkling wine. Generous, rich and highly complex.

Alcohol: 12.5%

Soil type: Karri Loam/Ironstone

Winemakers: Colby Quirk / Yuri Berns

Drink: Now - 2026

Wine: New ideas brought to fruition with this wine. Wild vineyard yeast, no fining, no stabilising, no filtering. A pure expression of unadulterated Western Australian Sparkling Pinot Noir.

Vinification: Perfect grapes are needed to make a wine such as this. The Upright and 777 clones of Pinot Noir we hand-picked and each bunch sorted in the winery prior to gentle whole bunch pressing directly to seasoned French oak barriques. To make this style of purity, generosity and balance wild vineyard yeast provide the primary ferment.

Tasting Notes: : Medium yellow colour, with a very nutty, malty bouquet imbued with a hint of oak and a touch of funk, all contributing to an immense complexity. The palate is full, round, soft and textured, with mellow mature flavours and a pleasantly dry aftertaste. At the same time it has finesse and tension. A fine wine.

Food Pairing: Enjoy with fresh Rottneest Crayfish or a selection of Sushi

