



SITTELLA

2016 Grand Vintage Blanc de Blancs



Region: Pemberton

Vintage: 2016

Variety: Chardonnay 100 %

pH: 3.11

TA: 6.8 g/L

Dosage: 5.0 g/L

Disgorged: 28/7/21

Time on lees: 60 months

Style: A fine, classically balanced, lengthy and timeless style of Blanc de Blancs.

Alcohol: 12.5%

Soil type: Karri Loam/Ironsotne

Winemakers: Colby Quirk / Yuri Berns

Drink: Now - 2026

Wine: Our vintage Blanc de Blancs is elegant with sublime concentration of fruit, vibrant acid structure, ever enduring palate length.

Vinification: A sophisticated style of Blanc de Blancs created using the best parcels of Chardonnay for the Vintage. Perfect fruit was hand-picked and whole bunch pressed where only the cuvee was used. The cool primary fermentation utilises a combination of wild and cultured yeast. 72 % is gently direct filled from the press to seasoned French oak puncheons and barriques, the remaining 28 % to stainless steel tank where partial malolactic fermentation takes place to soften the wine and build further character.

Tasting Notes: Light to medium colour, with a nougat and toasty, lemon straw like bouquet. The wine is tense, brightly crisp, a high acid palate classically Blanc de Blancs. The palate delivers lemon and oyster brine, with a touch of seasoned French oak nuttiness. Our Vintage Blanc de Blancs is tightly coiled and will reward further time under cork in your cellar.

Food Pairing: A great pairing with freshly shucked Oysters pulled from the water on the day of serving.

