



SITTELLA

2016 Grand Vintage Rose

Region: Pemberton

Vintage: 2016

Variety: 60 % Pinot Noir, 40 % Chardonnay

pH: 3.21

TA: 7.0 g/L

Dosage: 8 g/L

Disgorged: 28/7/21

Time on lees: 60 months

Style: Complex and opulent Pinot Noir leads this wine's structure, generosity and balance.

Alcohol: 12.5%

Soil type: clay: Karri Loam/Ironstone

Winemakers: Colby Quirk / Yuri Berns

Drink: Now - 2026



Wine: Our Grand Vintage Rose is a blend of premium hand-picked Pemberton Pinot Noir and Chardonnay. Always aged on lees for 5 years prior to release it depicts the Sittella house precision, generosity and complexity

Vinification: The fruit was hand harvested in early February 2016. The fruit is gently whole bunch pressed to stainless steel and 15 % seasoned French oak for a cool primary ferment with cultured yeasts building complexity, followed by partial malolactic fermentation. A small section on 777 Pinot Noir clone was set aside to be gently destemmed to a stainless steel open top fermenter where the skins were hand plunged 3 times daily to extract colour prior to gentle air bag pressing to seasoned French oak. An addition of 10 % red wine 777 Pinot Noir for colour at assemblage.

Tasting Notes: A delicate salmon colour. The opulent Pinot Noir leads this wine, the bouquet is fresh with red berry aromas, some strawberry and cream yet dried citrus, truffle, pastries build layers and also lightly toasty aromas in the background. The palate is full, textural, generous and well balanced. The finish is full flavoured with a lot of richness that finishes clean and dry.

Food Pairing: Fresh seafood or a charcuterie board with cured meats and premium Western Australian cheeses