



SITTELLA

2017 Grand Vintage “Marie Christien Lugten”



Region: Pemberton

Vintage: 2017

Variety: 62% Pinot Noir / 38% Chardonnay

pH: 3.15

TA: 7.50 g/l

Dosage: 7.0 g/l

Disgorged: 20/8/22

Time on lees: 60 months

Style: A highly sophisticated style of sparkling with complexity and style.

Alcohol: 12.5%

Soil type: clay Karri Loam / Ironstone

Winemakers: Yuri Berns/Jack Criddle

Drink: Now – 2028

Wine: Our Grand Vintage is named after one of our custodians of the house, Marie Christien Lugten. Ten years ago we set out to make a Grand Vintage of the highest calibre from Western Australia, something of which the state is not recognised of doing so far. Made from the highest quality of fruit and aged in our cellars for a minimum of five years, we ensure every Grand Vintage will be made into a sophisticated and complex sparkling wine, which represents what Western Australia is capable of.

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 vintage wine always goes through a double settling as juice, and undergoes a very long and cool fermentation. A blend of premium Pemberton Pinot Noir (62%) and Chardonnay (38%) was hand selected due to their consistent ability to make world class sparkling characters.

Tasting Notes: A complex style of sparkling wine, comprising of both an array of ripe fruit characters and typical yeast derived characters from the extended lees ageing. Fresh red apples, lemon and citrus curd accompanied with subtle toast, brioche and flint notes. The wine has the ability to age for a substantial amount of time, due to its natural acid backbone, which provides exceptional drive and length. Will develop more complex and toasted notes with time under cork.

Food Pairing: Pairs fantastically with Salted Frites with Béarnaise sauce!!!