



SITTELLA

2017 Reserve “Wilyabrup” Margaret River Chardonnay



Region: Margaret river

Sub-region: Wilyabrup

Vineyard: Buckshot Ridge

Variety: 100% Chardonnay

Vintage: 2017

pH: 3.16

TA: 7.28 g/l

Oak: 23% New / 77% Seasoned

Residual sugar: 0.5 g/l

Alcohol: 13.2%

Soil type: Ironstone / Pea gravel / loam

WINE:

The 2017 vintage was one of the coolest vintages experienced in the south-west since the infamous 2006 vintage. Unlike 2006 which experienced extended wet and rainy periods resulting in a major downfall for that vintage, 2017 was a long and extended cool ripening year. The result has been another great year for Margaret river whites and our reserve Chardonnay in particular. This wine has some serious flavour and acid profile to ensure it's longevity through the ages.

Vinification:

Hand picked in the cool of the morning, whole bunch pressed to barrel with no sulphur added, and left to undergo wild fermentation in new and seasoned French oak barrels (30% New, 70% seasoned). Our Reserve Chardonnay is a single vineyard wine that encapsulates the unique terroir of Margaret River and our Sittella, Buckshot ridge vineyard. It is our belief and approach at Sittella to allow for a natural fermentation, to encourage the Indigenous yeast to portray their unique characters.

Held in oak for 9 months of lees, without Malolactic fermentation only using battonage at the beginning of the wine's maturation. We do not stir our barrels once we sulphur while they are maturing, in order to preserve the natural fruit character that we have captured in the vineyard.

Tasting Notes:

Exceptional fruit expression and complexity, with subtle flint notes accompanied by bright grapefruit, stone fruit and citrus elements, along with some saline and wet stone nuances. Crisp, structural palate with a medium weight palate will ensure the wine ages gracefully.