



SITTELLA

2018 Grand Vintage 'Louis Jack Berns' Blanc de blancs



Region: Pemberton

Vintage: 2018

Variety: Chardonnay 100%

pH: 3.15

TA: 7.10 g/L

Dosage: 2.0 g/L

Time on lees: 81 months

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

Alcohol: 12.5%

Soil type: Karri Loam/Ironstone

Drink: Now - 2030

Wine: Our vintage Blanc de blancs is elegant with sublime concentration of Pemberton Chardonnay fruit, vibrant acid structure and ever enduring palate length. The 2018 Vintages have been left to age for a further 18 months in bottle due to one of the great ripening summers seen for Western Australia and in Particular Pemberton, culminating in a serious, long aged, bright secondary character style of layers upon layers of flavour, depth and length obtained from this unique year.

Vinification: A sophisticated style of Blanc de blancs created using the best parcels of Chardonnay from the Vintage. Hand-picked and whole bunch pressed to stainless steel tanks, to then be settled and only the clearest juice was racked to old seasoned French oak barrels to undergo primary fermentation and malolactic fermentation for just 3 months. The cool and long primary fermentation is integral for our house style and sparkling wine freshness, finesse and vinosity.

Tasting Notes: Light to medium colour, with a nougat, toasty, citrus bouquet. The wine is brightly crisp, a high tensile palate, classically structured Blanc de blancs. The palate delivers lemon and oyster shell, with a touch of seasoned French oak nuttiness. Our Vintage Blanc de Blancs is tightly coiled and will reward further time under cork with cellaring.

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