



# SITTELLA

## 2018 Grand Vintage 'Azaleé Eloise Berns' Rose



**Region:** Pemberton

**Vintage:** 2018

**Variety:** 100 % Pinot Noir

**pH:** 3.19

**TA:** 6.88 g/L

**Dosage:** 5.0 g/L

**Time on lees:** 81 months

**Style:** Berried, complex and opulent Pinot Noir leads this wines structure, generosity, power and balance.

**Alcohol:** 12.5%

**Soil type: clay:** Karri Loam/Ironstone

**Drink:** Now - 2030

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

**Vinification:** The fruit is gently whole bunch pressed to stainless steel and 80 % seasoned French oak for a cool primary ferment with cultured yeasts building complexity, followed by malolactic fermentation. A small section of 777 and 115 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 bright pink 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, and 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.

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