



# SITTELLA

## 2018 Limited Edition Terra 3 (T3)

**Region:** Margaret River/Frankland River/Swan Valley

**Vintage:** 2018

**Variety:** Shiraz (60%)/Cabernet Sauvignon (27.5)/Malbec(12.5%)

**pH:** 3.60

**TA:** 6.50 g/l

**RS (Residual sugar):** 0 g/l

**Oak:** 35% New French oak

**Style:** A medium bodied, articulately structured red wine made of our best fruit sources for high ageing potential.

**Alcohol:** 13.9 %

**Soil type:** Three gravel sites

**Winemakers:** Colby Quirk / Yuri Berns

**Bottles made:** 1160 bottle made

**Drink:** Now - 2032



**Wine:** An ultra-special blend of our best fruit sources and select barrels has been selected by our winemakers from three unique gravel sites. A cross-regional, cross varietal blend, culminating in a wine blended to be our ultimate in ageing potential, palate structure, depth and complexity.

**Vinification:** Hand-picked and bunch sorted, each individual batch was fermented in open-top fermenters, for at least 20 days on skins, then barrel maturation in new and seasoned French oak barrels for 18months prior to bottling.

**Tasting Notes:** Intense, concentrated and dark fruits lead the way for this stellar vintage which is a trademark of the climatic conditions experienced and makes for one of the best red wines Sittella has ever produced along with the exceptional scores.

**Food Pairing:** Aged Australian beef, Venison or fresh lamb would be ideal for this wine