



# SITTELLA

## 2018 Margaret River Berns Reserve

**Region:** Margaret River

**Sub-region:** Wilyabrup

**Vineyard:** Buckshot ridge

**Variety:** Cabernet Sauvignon 93% / Malbec 5% / Petit Verdot 2%

**pH:** 3.62

**TA:** 6.79g/l

**Alcohol:** 14.0%

**Oak:** 35% New oak / 65% Seasoned, 100% French oak.

**Soil Type:** Ironstone / Gravel over clay

**Vineyard Age:** 22 years

**Peak Drinking:** 2017-2032

**Winemakers:** Colby quirk & Yuri Berns



**Wine:** Our Margaret River Berns reserve has been our main stay premium red since 2003. It is the Berns family dedication to making the best quality wine each year, and only the best barrels make their way into this blend. Our 2018 Berns reserve is made of 93% Cabernet Sauvignon, 5% Malbec and 2% Petit Verdot.

The 2018 vintage in Margaret River has to be of the most intense and concentrated vintages for a while, with perfect growing conditions through December and on into late February, having only five days above 30°C. Intense clarity and purity of fruit; expressive wines from our site in Wilyabrup (Buckshot ridge), accompanied by amazing depth and concentration but still elegant and lifted aromatics, an amazing year.

**Vinification:** Berries destemmed into bins, which were then tipped and fermented into open top fermenters. Long cool ferment averaging 20 degrees and over 16 days on skins. 35% New French oak barrels and 65% seasoned French oak barrels were used in this blend. The wine spent 15 months in oak prior to bottling.

**Tasting notes:** Intense Cabernet Sauvignon varietal characters accompanied by depth and concentration of rich opulence that typifies this wine. This wine will benefit from long cellaring and was made with the upmost care and dedication to excellence.

**Food Pairing:** Pairs best with either oxtail, roast lamb and mint sauce or roasted pork shoulder with a side of huckleberry sauce. Better to serve these dishes with the Cabernet in its first 5 years, softer more delicate dishes are more desirable as the wine ages.