



SITTELLA

2018 Margaret River Cabernet Malbec

- Region:** Margaret River
- Sub-region:** Wilyabrup
- Vineyard:** Buckshot ridge (Estate Block)
- Variety:** Cabernet Sauvignon 65% / Malbec 35% (Two clones/ One clone)
- pH:** 3.58
- TA:** 6.77g/l
- Alcohol:** 14.0%
- Oak:** 25% New oak / 75% Seasoned 100% French oak.
- Soil Type:** Ironstone / Pea gravel / clay
- Vineyard age:** 23 years old
- Peak Drinking:** now-2033
- Winemakers:** Colby Quirk & Yuri Berns

Wine: 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 de-stemmed into bins, which were then tipped and fermented into open top fermenters. Long cool ferment averaging 20 degrees and over 16 days on skins. 25% New French oak barrels and 75% seasoned French oak barrels were used in this blend. The wine spent 18 months in oak prior to bottling.

Tasting notes: Intense Cabernet Sauvignon varietal characters accompanied by depth and concentration of rich opulence that is typical from this vintage while the Malbec adds depth, richness, ripe plums, blue berries and lifts the nose to carry you away to the fresh maritime air of Margaret River. 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.