



SITTELLA

2020 Avant-Garde Petillant Naturel

Region: Swan Valley/Pemberton

Vintage: 2020

Variety: Chenin blanc/Pinot Noir (97%/3%)

pH: 3.30

TA: 7.10 g/l

RS (Residual sugar): 0 g/l

Oak: None

Style: Subtly texture, aromatic, fresh, dry style of Pet Nat, preservative free & Vegan friendly.

Alcohol: 13.5 %

Soil type: Clay/loam

Winemakers: Colby Quirk / Yuri Berns

Bottles made: 1160 bottle made

Drink: Now - 2022



Wine: Our Avant-Garde series represents a change in style and a new direction of winemaking for our vineyards and wines, from which we want to express their unique mesoclimates and alternate styles of wine which are progressive and enhance the Western Australian winemaking landscape.

Vinification: Hand-picked and de-stemmed fruit from the Swan Valley and Pemberton regions. The wine was cold-fermented as juice together with Chenin blanc sourced from our estate block in the Swan Valley and a small percentage of Pinot Noir for colour and aromatics sourced from Pemberton. Bottled at the exactly the right moment during the primary fermentation (12g/l) in order to have the right amount of pressure and at 8 million cells/ml of a selected yeast strain, each bottle is has no sugar and is dry!!

Tasting Notes: A fragrant and complex fruit profile that has both cherry, ripe pear and green apple characters, with a textured, creamy and long palate that is a dry style of Pet Nat.

Food Pairing: Can be paired with rich foods, such as Thai green curry and lamb Rogan josh.