SITTELLA

ESTD 1998

2020 Margaret River "Wilyabrup" Chardonnay

Region: Margaret River

Vintage: 2020

Sub-region: Wilyabrup

Vineyard: Buckshot Ridge

Variety: 100% Chardonnay

pH: 3.34

TA: 7.22 g/l

Oak: 38% new oak / 62% Seasoned oak (100% French)

Residual sugar: 0 g/l

Alcohol: 13.0%

Soil type: Ironstone/Pea gravel

WINE: The 2020 vintage in Margaret River is defiantly one that looks to be concentrated and powerful yet holding great acidity in its whites which is unusual for an Australian vintage these days. Perfect growing conditions between December and February and a more then wet winter basically set this up to be one of the best vintages from our Buckshot ridge plot and one of the great years from Margaret River.

Vinification: Handpicked in the cool of the morning, whole bunch pressed to capture the finest juice and left to undergo wild fermentation in new and seasoned French oak barrels (38% New, 62% seasoned). Our Reserve Chardonnay is a single vineyard wine that encapsulates the unique terroir of Margaret River and our Sittella Buckshot ridge vineyard. It is our belief and approach at Sittella to allow for a natural fermentation, to encourage the Indigenous yeast to portray their unique characters.

Held in oak for 9 months on lees, without Malolactic fermentation only using battonage at the beginning of the wines maturation. We do not stir our barrels once we sulphur while they are maturing, in order to preserve the natural fruit character that we have captured in the vineyard.

Tasting Notes: The 2020 Vintage has produced a wine of exceptional fruit expression and complexity. Fresh Custard apple, stone fruits, yellow peach and floral notes are again prevalent in this wine which is unique to this site, while subtle flint and wet stone nuances from the wild yeast fermentation add further interest and complexity to not only the nose but also the palate weight.

Great structure, depth of flavour and a poised yet driven palate have been captured to allow this wine to age the distance.