



SITTELLA

2022 Margaret River Berns Reserve



Region: Margaret River

Sub-region: Wilyabrup

Vineyard: Buckshot ridge

Variety: Cabernet Sauvignon 90% / Malbec 8% / Cabernet Franc 2%

pH: 3.66

TA: 6.32g/l

Alcohol: 14.5%

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

Soil Type: Ironstone / Gravel over clay

Vineyard Age: planted 2001

Peak Drinking: 2023-2035

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 2021 Berns reserve is made of 90% Cabernet Sauvignon, 8% Malbec and 2% Cabernet Franc.

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.

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.