



SITTELLA

2022 The Arsenal



Region: Margaret River

Sub-region: Wilyabrup

Vineyard: Buckshot ridge

Variety: Cabernet Sauvignon 56.33%/Malbec 21.75%/Merlot 14.62%/Cabernet Franc 7.3%

pH: 3.66

TA: 6.65g/l

Alcohol: 14.5%

Oak: 30% New oak / 70% Seasoned, 100% French oak.

Soil Type: Ironstone / Gravel over clay

Vineyard Age: 3-25 years

Peak Drinking: 2022-2034

Wine: Made from our “Buckshot Ridge Vineyard” in Margaret River, we have been collecting a range Bordeaux varieties from Cabernet Sauvignon, Malbec, Cabernet Franc, and a range of clones from one of the biggest nursery in the world, called Mercier in Bordeaux. It is a highly complex and structured wine made from, Cabernet Sauvignon 56.33%/Malbec 21.75%/Merlot 14.62%/Cabernet Franc 7.3%

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. 30% New French oak barrels and 70% seasoned French oak barrels were used in this blend. The wine spent 15 months in oak prior to bottling.

Tasting notes: Encompassing poise and balance which conveys regional character and showcases our ability to blend an arsenal of varietal and regional characters from one of Australia’s finest red wine making regions.

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.