



SITTELLA

2024 AVANT-GARDE MALBEC



Region: Margaret River

Vintage: 2024

Vineyard: Buckshot ridge

Variety: 100% Malbec

pH: 3.59

TA: 5.82

Alcohol: 14.5 %

Oak: 15 months in 100% French oak, 45% New oak, 55% seasoned

Soil type: Ironstone / Pea gravel / Gravelly loam

Cellaring: 6-10 years

Wine: Malbec was originally planted in Western Australia 1893 in the Swan Valley at the former Valencia winery. It has been planted widely through the state where it has become synonymous with Cabernet Sauvignon, generally being used in Bordeaux blends. Malbec though is a truly great variety, of which it brings amazing colour, aromatics and depth of tannin, which allows it to age for an exceptional amount of time. Buckshot ridge is our vineyard in the heart of Margaret River's 'Wilyabrup', planted in some of the finest soils, typical of the best vineyards in Margaret River, because of the unique mix of gravel and loam, which allows for perfect drainage and therefore the ability to ripen the grapes to their fullest.

Vinification: 100 % handpicked from our Margaret River vineyard, bunch sorted and de-stemmed into stainless steel open-top fermenters. Fermentation is carried out at an average of 20°C for over three weeks, extended maceration is generally encouraged, where it is pressed into barrel in order to finish malolactic fermentation in barrel. Aged for 15 months, it is settled via gravity where it is lightly fined and bottled.

Tasting Notes: A deep inky purple core with a vibrant violet rim, this wine has expressive aromatics, bursting with ripe blackberry, black cherry and mulberry on the nose. With a whisper of graphite or crushed stone hinting at the region's gravelly soils. A Medium to full bodied palate with plush, velvety tannins. The fruit is rich but fresh with a thread of bright acidity giving it vibrancy. A long and persistent finish with a gentle grip, lingering notes of cocoa and dark forest fruits.

Food Pairing: Chargrilled lamb, mushroom risotto or aged cheddar.