



SITTELLA

Cuvée Blanc NV Brut



Region:	Pemberton
Vintage:	Non-Vintage (Base year 2020)
Reserve wine:	19.3 % Oak Reserves 2014- 2019, 4 % bottle Reserve
Variety:	63 % Chardonnay / 37 % Pinot Noir
pH:	3.21
TA:	7.00 g/l
Dosage:	7.0 g/l
Disgorged:	01/08/2021
Time on lees:	12 months
Style:	Complexity with finesse
Alcohol:	12.5%
Oak:	43 % fermented in seasoned (8-10 year old French barriques, hogsheads and puncheons) oak barrels, 4 % bottle reserve
Soil type:	Karri Loam / Ironstone
Winemakers:	Colby Quirk / Yuri Berns
Drink:	Now – 2026

Wine: This wine represents the future of Sittella's signature sparkling house style, which, is a detailed array of regional fruit expression combined with complexity and a delicately poised palate. This wine has been seven years in the making but portrays a long term Berns family vision of a true but uniquely Australian and importantly Western Australian Non-Vintage sparkling wine consisting of a blend of Chardonnay and Pinot Noir from several vintages crafted in tank, barrel and bottle.

Vinification: As with all our premium sparkling's, this wine is 100% hand-picked, whole bunch pressed where we only capture the finest juice known as the Cuvee (500 l/t). Cuvee Blanc is only ever made with the Cuvee, which is the best juice caught from the beginning part of the press of whole bunches of fruit. The juice is settled, raked and fermented in both stainless steel tanks but also pressed directly to seasoned French Barriques (225l) barrels, hogsheads (300l) and puncheons (500l) of 8-10 years old at very cool temperatures to ensure fresh fine wines of excellence, purity and longevity.

Tasting Notes: Vibrant aromas of fresh citrus, red apples and subtle roasted almond nuances complement this wines long fine and effervescent finish.

Food Pairing: Pairs fantastically with Salted frites with Béarnaise sauce!!!