



SITTELLA

2020 Grand Vintage 'Louis Jack Berns' Blanc de blancs



Region: Pemberton

Vintage: 2020

Variety: Chardonnay 100% (Clone I10V1/Clone 95)

pH: 3.20

TA: 7.28 g/L

Dosage: 3.5 g/L

Time on lees: 72 months

Style: Classically balanced, textural, lengthy and timeless style of Blanc de Blancs.

Alcohol: 12.5%

Soil type: Ironstone/Loam

Drink: Now - 2030

Wine: Our vintage Blanc de blancs is elegant with sublime concentration of Pemberton Chardonnay fruit, vibrant acid structure and ever enduring palate length. The 2020 Vintage has been left to cellar aged on lees for 72 months. The 2020 vintage produced high quality wines in Pemberton due to a cool and dry summer, with low yields, resulting in wines of high concentration and depth.

Vinification: A sophisticated style of Blanc de blancs created using the best parcels of Chardonnay from the Vintage. Two clones of Chardonnay (I10V1)/95) were hand-picked and whole bunch pressed to stainless steel tanks, to then be settled and only the clearest juice was racked (Cuvee) to old seasoned French oak barrels to undergo primary fermentation and malolactic fermentation for just 3 months. The cool and long primary fermentation is integral for our house style and sparkling wine freshness, finesse and vinosity.

Tasting Notes: A crisp and textural expression of cool climate Chardonnay. Lemon zest, white peach with nuanced brioche and roasted nut aromas are intricately woven in with a textured, layered and fleshy precise line and length, typical to the great styles of Blanc de blancs.

Food Pairing: A great pairing with freshly shucked Oysters pulled from the water on the day of serving.