



SITTELLA

2019 Grand Vintage 'Azaleé Eloise Berns' Rose



Region: Pemberton

Vintage: 2019

Variety: 90 % Pinot Noir, 10 % Chardonnay

pH: 3.21

TA: 7.0 g/L

Dosage: 8 g/L

Time on lees: 60 months

Style: Complex and opulent Pinot Noir leads this wine's structure, generosity and balance.

Alcohol: 12.5%

Soil type: clay: Karri Loam/Ironstone

Drink: Now - 2029

Wine: Our Grand Vintage Rose is a blend of premium hand-picked Pemberton Pinot Noir and Chardonnay. Always aged on lees for 5 years prior to release it depicts the Sittella house precision, generosity and complexity.

Vinification: The fruit is gently whole bunch pressed to stainless steel and 15 % seasoned French oak for a cool primary ferment with cultured yeasts building complexity, followed by partial malolactic fermentation. A small section of 777 Pinot Noir clone was set aside to be gently destemmed to a stainless steel open top fermenter where the skins were hand plunged 3 times daily to extract colour prior to gentle air bag pressing to seasoned French oak. An addition of 10 % red wine 777 Pinot Noir for colour at assemblage.

Tasting Notes: A delicate salmon colour. The opulent Pinot Noir leads this wine, the bouquet is fresh with red berry aromas, some strawberry and cream yet dried citrus, truffle, and pastries build layers and also lightly toasty aromas in the background. The palate is full, textural, generous and well balanced. The finish is full flavoured with a lot of richness that finishes clean and dry.

Food Pairing: Fresh seafood or a charcuterie board with cured meats and premium Western Australian cheeses

HUON HOOKE. THE REAL REVIEW 94/100: Smoked salmon colour, showing some age, and the bouquet also delivers toasty complexities, the palate very dry and appetising, with intensity of smoky strawberry, toast and nutty nuances, dried flowers/pot-pourri, the palate quite rich and full of flavour, rounded yet well-structured with acidity and tannin drawing out the long, long carry.