



SITTELLA

2025 AVANT-GARDE MALBEC



Region:	Margaret River
Vintage:	2025
Vineyard:	Buckshot ridge
Variety:	100% Malbec
pH:	3.62
TA:	6.33
Alcohol:	14 %
Oak:	12 months in 100% French oak, 20% New oak, 80% 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 two weeks, extended maceration is generally encouraged, where it is pressed into barrel in order to finish malolactic fermentation. Aged for 12 months, it is settled via gravity where it is lightly fined and bottled.

Tasting Notes: This wine has a deep, dark inky core, with bright magenta purple hue. Typical of malbecs this wine has expressive aromatics - the nose is bursting with ripe blackberry, red and black cherries and mulberries notes. A Medium to full bodied palate with plush, velvety tannins. The fruit is rich and fleshy with a thread of bright acidity giving it fresh fruit forward wine. A long and persistent finish with a gentle grip, lingering notes of cocoa and dark forest fruits round out the palate.

Food Pairing: Rump cap steak or chargrilled lamb.