



SITTELLA

2018 Grand Vintage “Marie Christien Lugten”



Region: Pemberton

Vintage: 2018

Variety: 70.9% Pinot Noir (114/777) / 29.1% Chardonnay (I10V1)

pH: 3.18

TA: 6.99 g/l

Dosage: 5.0 g/l

Time on lees: 84 months

Style: A highly sophisticated style of sparkling with complexity and style.

Alcohol: 12.5%

Soil type: Karri Loam / Ironstone

Winemaker: Yuri Berns

Drink: Now – 2035

Wine: Our Grand Vintage is named after one of our custodians of the house, Marie Christien Lugten. Ten years ago we set out to make a Grand Vintage of the highest calibre from Western Australia, something of which the state is not recognised of doing so far. Made from the highest quality of fruit and aged in our cellars for a minimum of five years, we ensure every Grand Vintage will be made into a sophisticated and complex sparkling wine, which represents what Western Australia is capable of.

The 2018 vintage is exceptional from Pemberton, with cool summers day's and night's along with a dry summer, these conditions bring together one that is rarer than hens teeth. Concentration, flesh and flavour length along with unbelievable balance are the hall marks from this vintage.

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) to both tank and barrel. Our vintage wine always goes through a double settling as juice, and undergoes a very long and cool fermentation. A blend of premium Pemberton Pinot Noir (70.9%) and Chardonnay (29.1%) was hand selected due to their consistent ability to make world class sparkling characters.

Tasting Notes: With Pinot Noir leading the way along with our house style, this wine embraces generosity and depth aided by the length and fleshiness from the Chardonnay. Long lees ageing in the cellar has resulted a spicy toasty nose with outstanding bottle aged characteristics of fresh bread, brioche along with saline sea spray.

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