



SITTELLA

2023 Margaret River Reserve Cabernet Malbec



Region: Margaret River

Sub-region: Wilyabrup

Vineyard: Buckshot ridge (Estate Block)

Variety: Cabernet Sauvignon 63.4% (clones 337,191,Houghtons clone 6) / Malbec 36.6% (clone BX 1056)

pH: 3.58

TA: 6.77g/l

Alcohol: 14.5%

Oak: 20% New oak / 80% Seasoned 100 % French oak.

Soil Type: Ironstone / Pea gravel / Loam

Vineyard age: 23 years old

Drink: Now-2038

Wine: The 2023 vintage in Margaret River looks to set alongside one of the other great vintages of this century (2018) producing wines just as brilliant, poised and intense.

Vinification: Berries de-stemmed into bins, which were then tipped and fermented into open top fermenters. Long cool ferment averaging 20 degrees and over 16 days on skins. 20% New French oak barrels and 80% seasoned French oak barrels were used in this blend. The wine spent 15 months in oak prior to bottling.

Tasting notes: Intense Cabernet Sauvignon varietal characters accompanied by depth and concentration of rich opulence that is typical while the Malbec adds depth, richness, ripe plums, blue berries and lifts the nose to carry you away to the fresh maritime air of Margaret River. This wine will benefit from long cellaring and was made with the upmost care and dedication to excellence.

"A rich and tantalising nose of berry compote, African violets and vanilla pod lures you in. The palate is tense, and a spine of tannins gives structure to the plush core. It offers decadence and structure in its youth and has the hallmarks to age beautifully. Very fine indeed." The Real Review

Food Pairing: Pairs best with either oxtail, roast lamb and mint sauce or roasted pork shoulder with a side of huckleberry sauce. Better to serve these dishes with the Cabernet in its first 5 years, softer more delicate dishes are more desirable as the wine ages.