



SITTELLA

2025 Margaret River “Wilyabrup” Chardonnay



Region: Margaret River

Vintage: 2025

Sub-region: Wilyabrup

Vineyard: Buckshot Ridge

Variety: 100% Chardonnay – Dijon Clones 95 & 96 - Planted in 2001

pH: 3.35

TA: 7.14 g/l

Oak: 31% new oak / 69% 2nd and 3rd fill oak barrels (100% French)

Residual sugar: 0 g/l

Alcohol: 13.0%

Soil type: Ironstone/Pea gravel/loam

Wine: The 2025 vintage in Margaret River is definitely one that looks to be concentrated and powerful yet holding great acidity in its whites, with warm and dry summer conditions perfect for Chardonnay ripening from this region. Both refinement and balance are the hallmarks of this wine. A combination stonefruits, pear and crisp green apple characters along with subtle char and toast enhance this wines complexity. Made in a traditional style, with refined Burgundian techniques this Margaret river wine showcases the true potential of the region and why Margaret River Chardonnays are internationally renowned.

Vinification: Handpicked in the cool of the morning, whole bunch pressed to capture the finest juice and left to undergo wild fermentation in new and seasoned French oak barrels (31% New, 69% seasoned). Our Reserve Chardonnay is a single vineyard wine that encapsulates the unique terroir of Margaret River and our Sittella Buckshot Ridge vineyard. It is our belief and approach at Sittella to allow for a natural fermentation, to encourage the Indigenous yeast to portray their unique characters.

This wines is aged for 10 month on lees in French oak barrels. Lees stirring (battonage) occurs for the first few months of wine aging before being allowed to settle. This helps add texture and broadens the mid palate, making a more complex wine. We also seek to preserve the natural fruit characteristic that we have captured in the vineyard so no secondary fermentation (Malolactic fermentation) occurs. The remaining 6 months the barrels are topped and sulphured ensuring this wine is a true expression of its sense of place.

Tasting Notes: The 2025 Vintage has produced a wine of exceptional fruit expression and complexity. Crisp green apples, stone fruits, yellow peach and floral notes are again prevalent in this wine which is unique to this site, while subtle flint and wet stone nuances from the wild yeast fermentation add further interest and complexity to not only the nose but also the palate weight. Great structure, depth of flavour and a poised yet driven palate have been captured to allow this wine to age the distance. This is what makes Margaret River chardonnay so unique and internationally sort after.