



SITTELLA

Chenin Blanc – NV Brut



Region: Swan Valley

Vintage: Non-Vintage (Base year 2023)

Variety: 100% Chenin Blanc

pH: 3.35

TA: 7.15 g/l

Dosage: 7.0 g/l

Time on lees: 24 months

Style: Delicate, aromatic & refreshing

Alcohol: 12.5 %

Soil type: Sandy/loam

Drink: 3-4 Years

Wine: We have been making a sparkling Chenin Blanc at Sittella since 2001, inspired by our regular trips to the Loire Valley. There are two years of blends in every of our Chenin Blanc sparkling wine. The grapes for this wine are sourced from 5 different vineyards in the Swan Valley with the vines being 20 – 45 years throughout. The grapes are grown on a mix of different soils, coffee rock and duplex soils.

Vinification: This wine was made using the traditional method process. For the NV Sparkling Chenin, the wine stays a minimum of 12 months on lees. Lees ageing will add an extra depth and complexity to this wine that is coming through on the nose and palate.

Tasting Notes: The appearance is more of a lovely delicate mousse with pale straw colour followed by aromas of brioche and citrus peel on the nose. The palate offers a refreshing acidity coupled with initial layers of fresh fruit and lemon zest, Nashi pear, green apples and floral undertones.

Food Pairing: Perfect on its own or as an aperitif at a dinner party or celebration. This sparkling would also compliment seafood dishes such as sea bass and Oysters.

TYSON STELZER. 91 points: Australia's finest sparkling chenin and one of the biggest volume sparkling's in the west, blessed with all the finesse and attentiveness in the vineyard and the winemaking that has elevated Sittella to the finest sparkling maker in the west.