



SITTELLA

2024 Avant-Garde Chardonnay

Region: Margaret River

Vintage: 2024

Vineyard: Buckshot Ridge

Variety: 100% Chardonnay

pH: 3.32

TA: 7.15 g/l

RS (Residual sugar): 0 g/l

Oak: 30% New Oak

Style: Round and textured style of Chardonnay with great depth and flavour.

Alcohol: 13.5%

Soil type: Clay/loam

Drink: Now-2035



Wine: Our Avant-Garde series represents a change in style and a new direction of winemaking for our single vineyards, from which we want to express their unique mesoclimates. [mesoclimate operates over scales of 1-100 km, such as the coastal-inland gradient in temperature and rainshadows across mountain ranges].

All our Avant-Garde wines are single vineyard wines, made with the emphasis of varietal expression while exploring and expressing regionalism.

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 (30% New, 70% seasoned). Held in Oak for 5 months.

Tasting Notes: High character, full flavoured derived from 100% malolactic fermentation.

Food Pairing: Eggs benedict and Fresh Oysters