



SITTELLA

2024 Pemberton “Grenade Plot” Pinot Noir



Region: Pemberton

Vintage: 2024

Vineyard: Single Vineyard Below and Above Vineyard (Grenade plot)

Variety: 100% Pinot Noir

pH: 3.60

TA: 6.50g/l

Oak: New French oak 30%, Seasoned French oak 70% (9 months ageing)

Clones: 114, 115, 777

Alcohol: 13.0 %

Yeast: Wild fermented (Indigenous yeast)

Soil type: Karri Loam/Gravels

Style: A unique single site vineyard wine of regional expression and ageing potential

Cellaring: 5-15 years

Wine: This wine is made from ultra-premium Pinot Noir site in Western Australia’s south west region of Pemberton, grown in dry gravel soils essential for concentration and power. This single vineyard consists of a trifecta of noble French clones made from 777, 114 and 115 Pinot Noir, known for their structure and aromatic lift. The name “Grenade plot” is given because of the ultra-small size of both bunches and berries, due to the dry gravels he site.

Vinification: This wine was hand-picked and bunch sorted and then fermented in open-top fermenters, using wild yeast, whole bunches (30%) for carbonic maceration, hand plunged, foot stomped and then basket pressed. This is a very traditional approach to making Pinot Noir in Burgundy, and is the best way to respect the fruit and preserve place. Ageing in French oak barrels for 9 months post fermentation was additional to the process.

Tasting Notes: A Lifted and ethereal wine which shows great depth and complexity along with the potential for what Pemberton Pinot Noir can achieve. The Addition of the 30% whole bunches to the ferment have contributed to what is called Carbonic maceration. These characters are a lot more lifted and perfumed and is practiced right through the spiritual home of Pinot Noir, Burgundy.

Food Pairing: Nothing but duck.