




sittella
P R E S S

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Matt picks our finest wines!



Sittella Winemaker, Matt Bowness, is convinced the 2006 Sparkling Pinot Chardonnay, set for release in November, is the best wine he has produced.

This crisp, dry wine, made from Manjimup fruit in the traditional French Methode Champenoise style, has been aged for 2 years on lees, giving it complex yeasty characteristics.

Matt is also proud of the 2007 Sparkling Chenin and 2007 Sparkling Chardonnay.

The Chenin is a crisp, fresh, fruity wine with green apple and pear qualities that has taken the market by storm, becoming our second biggest seller overall.

The Chardonnay is a drier and more traditional French style sparkling made from 100% estate fruit and aged for 12 months on lees, imparting a yeasty complexity to the wine.

The latest addition to Sittella's ever expanding table wine range, the 2008 Sauvignon Blanc Semillon, is proving a real winner!

This herbaceous, grassy wine recently received 90 points out of 100 from *The West Australian's* wine writer Ray Jordan.

Matt said the 'SBS' would not replace the Silk as Sittella's flagship white wine, but was likely to challenge for second place in the white table wine range.

"It's our first venture into this very popular style and I'm delighted with the results. It's a very enjoyable wine for any situation, both with and without food."

The full range of 2008 whites is available now.

Matt is looking forward to bottling the 2007 range of reds at Christmas in preparation for their release next year.

He says the pick of the reds is the Shiraz, a fleshy full-flavoured wine showing plenty of ripe fruit, as well as vanillin and oak characters from maturation on 25% new French oak.

Medals galore!

Sittella has continued its strong showing in the medal stakes, with a Gold Medal at the Mount Barker Wine Show for the Berns 2007 Reserve Cabernet Sauvignon.

We also collected 4 Silver medals at the Swan Valley Wine Show: 2008 Verdelho, 2008 Muscat, 2007 Semillon and the soon to be released 2007 Sparkling Chardonnay.

The bronze medals have also come our way: 9 at the Swan Valley show and 5 at the Perth Royal Show.

The results demonstrate very pleasing consistency across Sittella's wine range, which, at 20 wines in total, is now one of the broadest among WA wine producers.

Cellar Club Savings!

There's an easy way to make big savings at Sittella.

Simply order your Cellar Club Card when you purchase a case of wine at our Cellar Door and you will receive 15% off all future wine purchases. It's that simple!

The Cellar Club Card also provides a 10% discount on meals for up to four people at Sittella Café and you will receive regular email updates on special offers and events at the Winery.

Members will have exclusive access to a cocktail party at the winery from 6.30pm, Friday 14 November, at which our exciting new range of Sparkling Wines will be launched.

Get your Cellar Club card and join in the fun!



Sittella expands winemaking talent

Sittella Winery has bolstered its winemaking strength with the addition of new Assistant Winemaker, Hugh Murray.

Hugh, 27, was always destined to develop a passion for the grape, having grown up on his parents' successful winery in Esperance.

He completed a Bachelor of Applied Science (Wine Science) at Charles Sturt University in New South Wales and has since worked in the industry in the United States, Germany, Italy and Tunisia.

"I was keen to work in a small winery where there is a dedication to quality and the opportunity to work both in wine making and vineyard management," Hugh said. "Sittella has presented that opportunity."



Melbourne Cup Lunch

Sittella's popular Melbourne Cup Luncheon will be on again this year.

Come along in your Melbourne Cup best on Tuesday 4 November and enjoy a three-course meal with a glass of Sparkling for \$65.

The race will be shown on the big screen. There will also be a sweep and a door prize.

Sittella Wine Bar opening soon

Our cellar door is about to take on a whole new dimension.

Head chef, Mike Price, is planning to develop the cellar door into a wine bar from early December, offering morning and afternoon teas and casual lunches.

"The wine bar will be a completely separate entity to the café," Mike said. "It's a very enjoyable space to relax in, so we will be looking to create a casual atmosphere, with a lunchtime emphasis on matching food to the wines."

"I'm working on a range of ideas that will include oysters and sparkling within a tasting plate style menu. It will also be a place where people can retreat for coffee and cake from mid morning through to late afternoon."

The facility will also continue to function as a cellar door. To find out more, call 9296 2600.

Research project aims to save resources

Sittella Winery is playing an important role in research that could lead to energy and water savings across the Swan Valley wine industry.

Sittella has agreed to undergo monitoring for two years by the federally funded Perth Region National Resource Management to work out its usage levels in all aspects of its winery, vineyard and restaurant operations.

PRNRM Sustainable Production Co-ordinator, Keith Pekin, said he would collect baseline data, work with Sittella on ways to cut back water and energy consumption, then measure the results.

"This type of thing has been done with larger wineries, but not with the smaller operations that typify the Swan Valley wine industry," Keith said.

"It's not just about the Swan Valley though. The results will be made available on-line so all wineries across Australia can benefit."

L-R Paul Davis, David Gibb & Keith Pekin

sittella fine wines & foods

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