



SITTELLA

2023 Avant-Garde Swan Valley Tempranillo



Region: Swan Valley

Vintage: 2023

Sub-region: Estate block/Swan Valley

Variety: 100% Tempranillo / 5 Clones

pH: 3.72

TA: 6.40 g/l

RS (Residual sugar): 0 g/l

Oak: 0% new 100% Seasoned (100% French)

Style: Round and velvety textured wine that is ultra-fresh but has complex aromas from oak and wild fermentation as well as partial whole bunch (25%)

Alcohol: 14.0 %

Soil type: Clay/loam

Winemakers: Yuri Berns & Mark Wallace

Drink: Now - 2026

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

Vinification: We planted our Tempranillo in 2003 where the management of fruit and vineyard has always been meticulous. Spur pruned, shoot thinned and bunch thinned to reach the optimum ripeness early on in the growing season, while avoiding high sugars is the aim. Handpicked and bunch sorted, where we berry de-stem into open-top fermenters on top of 25% whole bunches and 75% whole berries. Held for twenty-two days on skins before it is pressed into barrel.

Tasting Notes: An aromatic and complex fruit profile that has blueberry, raspberry, strawberry and black cherry characters with a fine grained structure from French oak.

Food Pairing: Pairs well with 18 month jamon Serrano, pizza or just drink it!