



SITTELLA

2016 Swan Valley “Museum Silk”



Region: Swan Valley

Vintage: 2016

Vineyard: Estate Vineyard

Variety: 40% Chenin blanc/40% Chardonnay/20% Verdelho

pH: 3.22

TA: 7.88g/l

Alcohol: 13.0 %

Oak: None

RS (Residual sugar): 0.0g/l

Soil type: Loam/Clay

Average Vine Age: 25 years

Drink: 2019-2030

Wine: The development of our first ever reserve silk was an initiative implemented by Simon Berns, in order to show and research whether we had the potential to reserve and age great white wine blends in the Swan Valley. Well we knew it could be done and this wine is no stranger to having stood up to that testament and the expectation. All ready winning two trophies last year this wine is limited to only 60 dozen being produced with a minimum cellar age of seven years before release.

Vinification: Made simply of three well-known and established Swan Valley varietals, all this fruit was handled very simply and traditionally. Hand-picked and whole bunch pressed in order to only extract the finest juice from the first 400l/tonne, cold fermented in order to preserve character and finesse along with it's high natural acidity it is bottled off earlier than most white wines and kept in the cellars for five years until its release is determined by the winemakers.

Tasting Notes: Subtle lemon butter on toast with exotic spice and aged citrus preserve characters, make for an ultra complex white wine that only the Swan Valley has the potential of creating. Still an ultra fresh and vibrant palate, which is long and never ending, a wine for the ages.

Food Pairing: Anything delicate like fresh fish, prawns or even oven roasted chicken is a fantastic match.