



SITTELLA

2018 Swan Valley Coffee Rock Shiraz

Region: Swan Valley

Vintage: 2018

Sub-region: Baskerville

Vineyard: Coffee Rock vineyard / dry farmed (Single Vineyard)

Variety: 100% Shiraz

pH: 3.69

TA: 6.00g/l

Oak: New French oak 40%, seasoned French oak 60% (previous years Coffee Rock barrels)

Alcohol: 14.5%

Soil type: Coffee Rock

Bottles Made: 2000 Only

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

Vine Age: 74 years

Cellaring: 5-15 years

Wine: Our Coffee Rock Shiraz is a single vineyard wine from the Swan Valley which is characterised by the very old bush vines we source this fruit from. Yielding only 2-2.5 tonnes/hectare, and planted in the hardy Coffee rock soils (Laterite) at the base of the darling scarp, this unique old patch of bush vines consistently produces small concentrated bunches of intensely aromatic and unique fruit. This site is always characterized by the unique rich perfumed and dark floral notes that typify this vineyard and the region's remaining old dry farmed vineyards in this specific soil type.

Vinification: Hand-pruned vines, hand-picked and bunch sorted, the fruit was chilled to below 5 degrees prior to de-stemming. We de-stem the berries as whole berries and ferment them in open top fermenters at an average temperature of 20 degrees in order to maximise the time on skins (20 days). Hand plunged twice a day, no pump overs, 100% wild fermented and pressed off directly to barrel to finish ferment in 40% new and 60% seasoned French oak barrels. Barrel aged for 16 months prior to bottling.

Tasting Notes: The 2018 Coffee Rock is one which upon release was outrageously well balanced and still backed by the concentration and flavour length from the 2018 vintage. Although there was one rain event in early January, lower than usual temperatures were experienced from November through to January along with fry conditions. This resulted in fantastic ripening conditions and great richness and depth.

