



# SITTELLA

## 2018 Swan Valley 'Reserve Shiraz'

**Region:** Swan Valley

**Vintage:** 2018

**Sub-region:** Swan Valley

**Vineyard:** An array of Swan Valley selected vineyards

**Variety:** 100% Shiraz

**pH:** 3.74

**TA:** 6.42g/l

**Oak:** New French oak 20%, seasoned French oak 80%

**Alcohol:** 14.0%

**Soil type:** Coffee Rock/Loamy sands

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

**Vine Age:** 25 years (Average)

**Cellaring:** 5-15 years



**Wine:** The unique rich perfumed and dark floral notes that typify this vineyard along with the region's remaining old dry farmed vineyards, in the specific soil types that we chase for our reds, always characterize the sites. The 2018 vintage was one of Western Australia's greatest vintages in terms of the ultimate temperatures and weather that are needed to ripen grapes through spring and summer.

The 2018 Reserve Swan Valley Shiraz has achieved the ultimate ripeness due to these unusually cool and dry conditions experienced during the summer period.

**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, with an addition of 25% whole bunches added to the fermenter for Carbonic Maceration characters. The wine was then wild fermented at an average temperature of 20 degrees in order to maximise the time on skins (20 days). Hand plunged twice daily only and then pressed directly to barrel post primary fermentation.

**Tasting Notes:** The 2018 vintage has yielded a wine of great flavour concentration and depth along with structure that should see it age beyond its years. A very well balanced wine at this stage in its life, which is typically Sittella.