

SITTELLA

2018 Swan Valley

"Tinta Rouge"

'Shiraz Tempranillo Grenache'

Vintage: 2018

Region: Swan Valley

Sub-region: Swan Valley

Variety: 40% Shiraz, 33% Tempranillo, 27% Grenache.

pH: 3.67

TA: 6.58 g/l

Alcohol: 14.0%

Oak: 10 months in oak, 5% New French, 95% seasoned (2 year old, 3 year old, 4

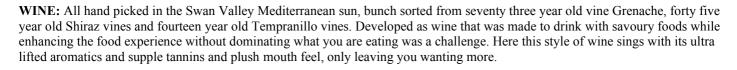
year old)

Style: Refined, ethereal, soft tannin, fleshy, moreish.

Soil type: loam, ironstone, clay/loam

Vineyard age: Average of vineyards – 44 years old

Winemakers: Colby Quirk and Yuri Berns



Vinification: All hand picked in the cool of the night, berry de-stemmed and 20% whole bunches added to the ferment with all four of the varieties, fermented cool and held on skins for 20 days, pressed into oak where it spent only 10 months of its life before it was bottled. It's all about the preservation of fruit, character and liveliness.

Tasting Notes: Sweet scented fruits which, are unique to these vineyards Liquorice, cherry and ripe plums, perfume and flowery notes help depict the attractive complexity of this wine. Linear tannin structure that is accompanied by soft and supple tannins help allow the wine to show off its tastefulness.

Food Pairing: Anything salty, especially jamon, prosciutto and bresola, basically any cured meats!!

