

ESTD 1998



SITTELLA

2019 Avant-Garde Swan Valley Chardonnay

Region: Swan Valley

Vintage: 2019

Vineyard: Estate block/Swan Valley

Variety: 100% Chardonnay

Clones: Gin Gin/Clone 5/ Clone 1

pH: 3.32

TA: 7.15 g/l

RS (Residual sugar): 0 g/l

Oak: 50% new/ 50% Seasoned (100% French) aged in Louis Latour barrels for 9 months

Style: Round and textured style of Chardonnay with great depth and flavour.

Alcohol: 13.5%

Soil type: Clay/loam

Winemakers: Colby Quirk / Yuri Berns

Drink: Now-2028



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 regionalism.

Vinification: Planted in 2002 with three different clones of Chardonnay this site represents the flavour and fruit power the Swan Valley can pose in very specific years. In 2019 we experienced dry and cool ripening conditions not seen for nearly a decade. This has eventuated in a wine great depth of flavour due to the rare climatic conditions experienced through the growing season. The texture and the weight of the wine are also due to the wild ferments, which were conducted in oak.

Tasting Notes: Aromas of white stone fruits, oatmeal, and fresh ginger and citrus are complemented with higher zesty notes. Powerful with subtle texture and citrus flavours that carry through to a long, chalky and energetic finish.

Food Pairing: Eggs benedict and Fresh Oysters