

## SITTELLA

## **2019 Silk**

Region: Swan valley

Vintage: 2019

Sub-region: Swan Valley

Vineyard: Multiple

Variety: 41.8% Chardonnay / 26.5% Verdelho / Chenin blanc17.5% / 13.2% Pinot

Gris

**pH:** 3.34

**TA:** 7.15g/l

**Alcohol:** 13.0 %

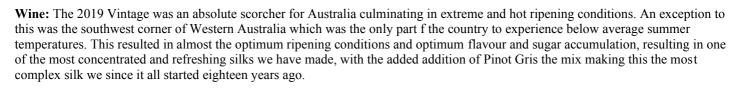
**RS** (Residual sugar): > 0.5g/l

Soil type: Gravel, loam, clay.

Average Vine Age: 30 years

RRP: \$18.00

Drink: 2019-2025



**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 and addition of Pinot Gris this will further complex the wine adding length and finesse.

**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.

