



SITTELLA

2019 Swan Valley Verdelho “The Calling”



Region: Swan Valley

Sub-region: Lower Swan

Variety: 100% Verdelho

pH: 3.28

TA: 7.22g/l

Alcohol: 12.5%

RS: < 0.1g/l

Soil type: loam

Single Vineyard wine: Estate block (Home Block)

WINE: Verdelho has made its name and home in the Swan valley for at least a solid 80 years and has probably done so because of its roots which, trace back to Portugal's volcanic island of Madeira, where it is famous for making dry crisp table wines within a very warm climate.

Vinification: This wine was picked over four different stages through the vintage to capture an array of different elements and characters that this grape can produce. A huge scope of complexity was captured from this vintage as all the grape were hand picked and whole bunch pressed to only extract the finest juice. Some partial barrel fermentation has occurred (7%) while the best parcels were fermented ultra cool and for a long time in order enhance the fruit characters of this wine. A drink now wine but also wine that will age for a long time, a very unique vintage indeed! Drink now-2024

Tasting Notes: Our 2019 vintage has again culminated in a wine with a flavour spectrum of Guava, Mango, Peach and fresh Citrus. These are all dominant with subtle hints of fresh apricots. A tight and lean acid structure holds a solid line that should not falter, with some subtle texture and finesse on the palate.

Food Pairing: Pairs well with fresh fish or south-east Asian food such as authentic stir fry or even just a simplistic Singaporean chicken rice dish.