



# SITTELLA

## 2020 Avant-Garde Golden Mile Grenache



**Region:** Swan Valley

**Vintage:** 2020

**Sub-Region:** Brigadoon

**Variety:** 100 % Grenache

**pH:** 3.71

**TA:** 6.2 g/L

**RS:** 0.0 g/L

**OAK:** 0% New, 100 % seasoned French large format oak

**Style:** A wine medium bodied wine of purity, clarity, perfume, seduction and balance.

**Alcohol:** 13.5%

**Soil Type:** Coffee Rock (Laterite – High Iron and Aluminium content formed millions of years ago)

**Winemakers:** Colby Quirk / Yuri Berns

**Drink:** Now – 2030

**Wine:** The Avant-Garde Grenache represents a change in style and a new direction of winemaking for our single vineyard plots, 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 regional characters. All are also made with an emphasis on aging and traditional techniques, such as no fining or filtration to enhance the wines sensorial characteristics.

These old gnarly bush vines have grown on their own roots for more than 70 years, dry farmed in Coffee Rock Soil. By not having access to irrigation water the fruit yielded is concentrated and powerful showing true character of its unique site.

**Vinification:** The fruit was handpicked and bunch selected by our winemakers. It was hand sorted in the winery to ensure the wine is made from only the best berries. The fruit was processed whole berry directly to small open top ferments where it underwent natural fermentation from indigenous vineyard yeast. The wine was hand plunged for 14 days on skins and pressed directly to large format seasoned French oak to finish Malolactic fermentation. After 6 months in barrels the wine was racked out of the barrels by gravity and bottled unfiltered and unfinned with minimal preservative. A pure expression of Swan Valley Grenache.

**Tasting Notes:** Attractive aromas of rose petals, red liquorice strap and raspberry and pot puree. A medium bodied Grenache with smooth tannins and texture.

**Food Pairing:** 12 hour low and slow cooked organic beef brisket in a charcoal smoker

**Music Pairing:** Pharrell Williams – Happy