



# SITTELLA

## 2020 Swan Valley Chenin Blanc

**Region:** Swan Valley

**Vintage:** 2020

**Sub-region:** Swan Valley

**Vineyard:** Estate block

**Variety:** 100% Chenin Blanc

**pH:** 3.25

**TA:** 7.20 g/l

**Oak:** 20% New French oak (4 week fermentation)

**Residual sugar:** 0 g/l

**Alcohol:** 13.0%

**Soil type:** Loam

**Winemakers:** Colby Quirk and Yuri Berns

**Wine:** Our 2020 Swan Valley Chenin Blanc represents a popular and growing trend towards drinking dry styles of Chenin blanc. Chenin Blanc has a long established and rich history in the Swan Valley making it one of the spiritual homes for these long lived wines from this region. This dry style of Chenin Blanc is seamless but polished, textured and ultra-fine.

**Vinification:** Two clones of Chenin Blanc hand-picked and whole bunch pressed in order to preserve the finesse of the palate. Cold fermented in both stainless steel tanks and French oak Puncheons(20%) this wine was assembled after a few months in order to preserve the purity of the variety.

**Tasting Notes:** This wine has aromas of Nashi Pear, Green apples, white flowers and honey dew melon. Impeccably balanced wine with freshness and length are backed by poised acidity.

**Food Pairing:** Fresh white fish, prawns, or native Marron will pair well with local garden salad's or even delicate south-east Asian foods.

