



SITTELLA

2022 Swan Valley 'Reserve Shiraz'



Region: Swan Districts

Vintage: 2022

Sub-region: Swan Valley

Vineyard: An array of Swan Valley selected vineyards

Variety: 100% Shiraz

pH: 3.74

TA: 6.42g/l

Oak: seasoned French oak 100%

Alcohol: 14.5%

Soil type: Coffee Rock/Loamy sands

Style: A Unique wine of regional expression and ageing potential

Vine Age: 25 years (Average)

Cellaring: 5-15 years

Wine: The unique rich perfumed and dark floral notes that typify this vineyard along with the region's remaining old dry farmed vineyards, are the specific soil types that we chase for our reds, and always characterize the sites. The 2020 vintage was one of Western Australia's great vintages in terms of the ultimate temperatures and weather that are needed to ripen grapes through spring and summer.

Vinification: Hand-pruned vines, hand-picked and bunch sorted, the fruit was chilled to below 5 degrees prior to de-stemming. We de-stem the berries as whole berries and ferment them in open top fermenters, with an addition of 25% whole bunches added to the fermenter for Carbonic Maceration characters. The wine was then wild fermented at an average temperature of 20 degrees in order to maximise the time on skins (20 days). Hand plunged twice daily only and then pressed directly to barrel post primary fermentation.

Tasting Notes: Dark crimson colour with a nose of mocha and black fruits. The intense palate tastes of chocolate, satsuma plum, and seasoned French oak, giving a long... subtle finish.

Food Pairing: Red meats; beef brisket, rack of lamb or slow roasted barbecue pork!