



SITTELLA

Vintage Fortified 2019 Shiraz Touriga Swan Valley

Region: Swan Valley

Vineyard: Coffee Rock Shiraz and Estate Touriga Nacional

Variety: 90% Shiraz 10% Touriga Nacional

pH: 3.76

TA: 5.15 g/L

Alcohol: 20 %

Oak: A blend of mostly French oak, ranging between 5 – 20 year old barrels

Soil type: Ironstone / Coffee Rock

Style:

Winemakers: Colby Quirk & Yuri Berns

Drink: This fortified will benefit with up to 10 years again in the cellar, but once opened should be enjoyed sooner rather than later.



Vintage Fortified:

Vinification: A small section of the Coffee Rock Shiraz vineyard was set aside for this wine. Hand picked from the bush vines one week after the coffee rock shiraz. The fruit was destemmed to a small open top fermenter where it was cold soaked for 2 days. Once fermentation began it was plunged twice daily until being gently pressed where the wine was fortified using the 2 step process. The initial fortification from a lower strength spirit arrested the fermentation at 17.5 % alcohol. The second fortification uses 24 year old brandy spirit to 20 % alcohol. The wine then spent 4 months in seasoned French oak before being bottled early to capture the freshness.

Tasting Notes: Dense with primary fruit leaping from the glass. The first layers of bottle development are beginning to show through. Aromas of sarsaparilla, root beer and cherry cola greet you followed by dark mocha, raspberry chocolate.

Food Pairings: A char grilled dry aged Wagyu steak with seasonal vegetables, potato gratin with gypsy speck.