



# SITTELLA



## TAWNY

Region:	Swan Valley
Sub-region:	Herne hill
Vineyard:	Multiple
Variety:	100% Shiraz
pH:	3.88
TA:	4.8g/l
Alcohol:	18.5%
Soil Type:	Laterite, Loam, clay
Peak Drinking:	Now -2022
Winemakers:	Colby Quirk & Yuri Berns

**WINE HISTORY:** Sittella has always made typical Swan Valley fortified wines, ever since it started back with it's inaugural vintage in 1998. In nearly every year since, we have made and built up our array and collection of fortified wines including this classic Swan valley Tawny made from locally grown Shiraz plots.

**VINIFICATION:** Fully matured in seasoned oak casks which, approximately hold between 225 liters to 300 liters each. Aged over many years the wine gradually takes on highly complex characteristics while becoming slowly amber in colour, hence the Tawny name.

Our Tawny is a fantastic blend of over 10 different years from barrel which, has resulted in a fine, lush and elegantly complex wine that pairs fantastically with a wide range of foods.

**TASTING NOTES:** A highly seductive nose which, displays aromas of exotic sweet scented spices and aromas of ripe fig, plum, and apricots with subtle nuances of butterscotch. A rich jammy palate with immense fruit sweetness and a lush mouth feel.

**FOOD PAIRINGS:** Outstanding pairing with blue vein cheese, or aged cheddar as well as an after dinner desert accompaniment or digestive.