SITTELLA

2016 Swan Valley Shiraz

Region: Swan Valley

Vintage: 2016

Sub-region: Baskerville / Herne hill / Chittering

Variety: 100% Shiraz

pH: 3.72

TA: 6.30 g/l

RS (Residual sugar): < 0.5 g/l

Style: ethereal and refined Mediterranean climate Shiraz

Alcohol: 14.5%

Oak: 22% New / 78% Seasoned (100% French) – 16 months

Soil type: clay loam / Ironstone / Coffee Rock

Winemakers: Colby Quirk & Yuri Berns

Drink: Now – 2028

Wine: Our 2016 Swan Valley Shiraz represents one of the signature varieties of the Swan Valley. Its ability to grow anywhere makes it extremely versatile but in the Swan it is king due to the dry summers and gravelly soils. The fruit was sourced partly from dry grown, old vines (66 years old) and 21 year old vines located at another vineyard in the upper north of the region. The 2016 vintage was one of the driest and warmest vintages on record, resulting in wines that are generously flavoured with immense depth. The dry conditions were ideal for building concentrated small berries accompanied by ripe tannins, which should see these wines develop into fantastic velvety Shiraz. We have declared this wine one of our finest Swan Valley Shiraz's to date.

Vinification: Hand-Picked during the night in order to avoid the heat of the day, bunch sorted, whole berry fermented with a percentage of whole bunches (20%) added to the open-top fermenters as well. Fermented in open-top fermenters, pumped over three times a day, long cool ferment, over 20 days on skins. Pressed directly to oak in order to finish fermentation and MLF in barrel.

Tasting Notes: Ripe plum skin, blackberry, black sherry and subtle floral notes with nuances of finely cracked black pepper have eventuated from a fantastic year for Shiraz in the Swan. Plush and full-bodied, velvety tannins with a tight core structure to ensure its age ability for a long time.

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