

ESTD



1998

# SITTELLA

## 2016 Swan Valley Coffee Rock Shiraz



**Region:** Swan valley

**Vintage:** 2016

**Sub-region:** Baskerville

**Vineyard:** Coffee Rock vineyard / dry farmed

**Variety:** 100% Shiraz

**pH:** 3.71

**TA:** 6.00g/l

**Alcohol:** 14.5%

**Soil type:** Coffee Rock

**Style:** A Unique single vineyard wine of great age ability

**Vine Age:** 73 years

**Cellaring:** 5-15 years

**Wine:** Our Coffee Rock Shiraz is a single vineyard wine from the Swan Valley which is characterised by the very old bush vines we source this fruit from. Yielding only 2-2.5 tonnes/hectare, and planted in the hardy Coffee Rock soils (Laterite) at the base of the darling scarp, this unique old patch of bush vines consistently produces small concentrated bunches of intensely aromatic and unique fruit. This site is always characterized by the unique rich perfumed and dark floral notes that typifies this vineyard and the region's remaining old dry farmed vineyards in this specific soil type.

**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 at an average temperature of 20 degrees in order to maximise the time on skins (20 days). Hand plunged twice a day, no pump overs, 100% wild fermented and pressed off directly to barrel to finish ferment in 40% new and 60% seasoned French oak barrels. Barrel aged for 16 months prior to bottling.

**Tasting Notes:** The 2016 vintage was a warm and relatively dry, resulting in optimal ripening conditions for dry grown vineyards in the Swan. This vineyard has produced one of the most perfumed, fine grained and well rounded Coffee Rock's because of the ripening conditions. Our Coffee Rock Shiraz has always got depth of flavour and sweet scented fruits which are unique to this vineyard. Liquorice, cherry and ripe plums always dominate the nose, with subtle soft velvety tannins the hallmark of the palate. Drink now or age until 2035. Best enjoyed with grilled porterhouse or wagyu beef.