



SITTELLA

2017 Swan Valley Reserve Shiraz



Region: Swan Valley

Vintage: 2017

Sub-region: Baskerville / Herne hill

Variety: 100% Shiraz

pH: 3.67

TA: 6.85 g/l

RS (Residual sugar): 0.0 g/l

Style: A refined style of classic Australian hot climate Shiraz

Alcohol: 14.5%

Oak: 20% New / 80% Seasoned (100% French) – 16 months

Soil type: clay loam / Ironstone

Winemakers: Colby Quirk / Yuri Berns

RRP: \$26.00

Drink: Now – 2026

Wine: Our 2017 Swan Valley Shiraz represents one of the signature varieties of the Valley, its people and sense of place. Shiraz is one of the major champion varieties that makes up the Australian winemaking landscape. Its ability to grow anywhere makes it extremely versatile but in the Swan it is king. The fruit was sourced partly from dry grown, old vines (65 years old) and 20 year old vines located at another vineyard in the upper north of the region. A full medium bodied style which encapsulates both ripe and unique ethereal fresh fruit character the Swan can produce in great years from a warm climate.

Vinification: Hand-Picked, bunch sorted, whole berry fermented with a small percentage of whole bunches added (20%) to ferment as well. Fermented in open-top fermenters, air wand used to turn skins over gently, long cool ferment, 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!