



SITTELLA

2017 Silk

Verdelho Chardonnay Pinot Gris Chenin Blanc



Vintage: 2017

Region: Swan Valley

Sub-region: Lower Swan

Variety: 48% Verdelho, 42% Chardonnay, 6% Pinot Gris, 4% Chenin Blanc

pH: 3.30

TA: 7.02 g/l

Alcohol: 13.0%

Oak: 5% seasoned oak (Chardonnay)

Style: Highly aromatic, sweet scented, dry, full.

Soil type: loam, ironstone, clay/loam

Vineyard age: Average of vineyards – 20 years of

Winemakers: Colby Quirk and Yuri Berns

Wine: Based upon the age old Australian white blend of character, aromatics and subtle texture, our “Silk” is a wine which resonates easy drinking and pleasure all in the same go. Verdelho provides the fruit character and eccentrics, Chardonnay the shape and length, along with Chenin Blanc which adds silkiness and freshness to the blend of all three. Pinot Gris contributes moreish texture with dried pear characters. The three varieties have existed in the Swan Valley for many decades and have proved themselves to be outstanding candidates for long age-ability as well as high drinkability. This has been a mainstay wine style for us at Sittella for over fifteen years.

Vinification: All the fruit is hand-picked, reductively handled, whole bunch pressed straight to tank. Finely texture through stirring the solids in tank, some of the blend is fermented in seasoned barrels for added complexity and texture. This wine will age for a very long time due to its low phenolic content, but will drink brilliantly in the short-term as it is as the name suggests “smooth as silk”.

Tasting Notes: A very distinctive wine. A blend of Chardonnay, Verdelho and Chenin. It has passion fruit and citrus aromas, a soft full favour with concentrated tropical fruit and refreshing finish.