



SITTELLA

2018 Avant-Garde Swan Valley Chardonnay



Region: Swan Valley

Vintage: 2018

Sub-region: Estate block/Swan Valley

Variety: 100% Chardonnay

pH: 3.27

TA: 7.00 g/l

RS (Residual sugar): 0 g/l

Oak: 50% new 50% Seasoned (100% French) aged in Louis Latour barrels for 9 months

Style: Round, textured, medium bodied with fresh ripe stone fruits

Alcohol: 13.0%

Soil type: Clay/loam

Winemakers: Colby Quirk / Yuri Berns

Drink: Now - 2026

Wine: Our Avant-Garde series represents a change in style and a new direction of winemaking for our single vineyards, from which we want to express their unique mesoclimates. All our Avant-Garde wines are single vineyard wines, made with the emphasis of varietal expression while exploring and expressing regionalism.

Vinification: Planted in 2002 with three different clones of Chardonnay this site represents the flavour and fruit power the Swan Valley can possess in very specific years. In 2018 we experienced dry and cool ripening conditions not seen for nearly a decade. This has eventuated into a wine with great depth of flavour due to the rare climatic conditions experienced through the growing season. The texture and the weight of the wine are also due to the wild ferments, which were conducted in oak.

Tasting Notes: Aromas of white stone fruits, oatmeal, fresh ginger and citrus are complemented with higher zesty notes. Powerful with subtle texture and citrus flavours that carry through to a long, chalky and energetic finish.

Food Pairing: Eggs benedict and Fresh Oysters