

ESTD 1998



SITTELLA

Swan Valley - Pedro Ximénez NV SOLERA



Region: Swan Valley

Vineyard: Multiple old vine vineyards aged between 60 years old to 100 years old

Variety: 100% Pedro Ximénez

Average age: 10 years old

pH: 3.55

TA: 5.50 g/l

Alcohol: 18.5 %

Oak: A blend of mostly French oak, ranging between 5 – 20 year old barrels

Soil type: Multiple – Coffee rock, Loam, clay.

Style: Liqueur style

Winemakers: Colby Quirk & Yuri Berns

Pedro Ximenez: Originally from Spain, the variety has prospered in the Swan valley and has become a world class performer for a unique style of wine made only in this pocket of Australia. Aged in a mixture of French and American oak barrels, this style of wine takes many decades before it reaches the right complexity and maturity to be blended and made into a Liqueur style. The Swan Valley is an ideal candidate for this variety and style, as it has been used for over one hundred years in the region due to it liking the ideal hot climate of the swan.

Vinification: 100% handpicked from old Swan Valley bush vines, ranging between 60 – 100 years old, the grapes are picked once the berries have concentrated enough on the vine. The grapes are then de-stemmed and separated into open-top fermenters where by the skins ferment for about a ten day period until they are basket pressed of into barrel and fortified with spirit at the same time. Our Fortified spend a minimum of 5 years in barrel before they are considered for blending.

Tasting Notes: A desert wine which is concentrated and lusher, this wine is rich with aromas of coffee, caramel and toffee. Ultra complex style of wine, will age gracefully over time.

Food Pairings: Pairs best with dried fruits, rich cheese but definitely pairs well with vanilla, Caramel and chocolate ice-cream.