



SITTELLA

2018 Avant-Garde Swan Valley Grenache

Region:	Swan Valley
Vintage:	2018
Sub-region:	Estate block/Swan Valley
Variety:	100% Grenache
pH:	3.76
TA:	6.40 g/l
RS (Residual sugar):	0 g/l
Oak:	0% new 100% Seasoned (100% French)



Style: Round and velvety textured wine that is ultra fresh but has complex aromas from oak and wild fermentation as well as partial whole berry ferment. Un-filtered and unfinned and naturally settled.

Alcohol:	14.5 %
Soil type:	Clay/loam
Winemakers:	Colby Quirk / Yuri Berns
Drink:	Now – 2024

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 regional characters. All are also made with an emphasis on ageing and traditional techniques such as no fining and filtration, to enhance the wines sensorial characteristics.

This Grenache was grown on own roots from 40 year old bush vines in heavy/clay loam soils. These vines are dry grown in order to obtain the optimal concentration of flavour and complexity, delivering a wine of power and place.

Vinification: All the fruit was hand-picked, whole berry processed and then fermented wild in open-top fermenters, left on skins for 14 days and the pressed directly to seasoned oak barrels to finish fermentation and MLF (malolactic fermentation).

Tasting Notes: Intensely sweet scented, black cherry, raspberry and strawberry notes dominate the nose with subtle sweet spice nuances. Round medium weight Grenache with subtly smooth tannins and a glossy mouth feel. A textural style of Grenache, which is also polished with finesse.

Food Pairing: Pairs extremely well with beef and lamb stews, especially enjoy with rogan josh or curries. Spices being the main complement to this variety as it is so versatile with many foods due its' light but complex nature.