



SITTELLA

2019 Silk



Region: Swan valley

Vintage: 2019

Sub-region: Swan Valley

Vineyard: Multiple

Variety: 41.8% Chardonnay / 26.5% Verdelho / Chenin blanc 17.5% / 13.2% Pinot Gris

pH: 3.34

TA: 7.15g/l

Alcohol: 13.0 %

RS (Residual sugar): > 0.5g/l

Soil type: Gravel, loam, clay.

Average Vine Age: 30 years

RRP: \$18.00

Drink: 2019-2025

Wine: The 2019 Vintage was an absolute scorcher for Australia culminating in extreme and hot ripening conditions. An exception to this was the southwest corner of Western Australia which was the only part of the country to experience below average summer temperatures. This resulted in almost the optimum ripening conditions and optimum flavour and sugar accumulation, resulting in one of the most concentrated and refreshing silks we have made, with the added addition of Pinot Gris the mix making this the most complex silk we since it all started eighteen years ago.

Vinification: Made simply of three well known and established Swan valley varietals, all this fruit was handled very simply and traditionally. Hand-picked and whole bunch pressed in order to only extract the finest juice from the first 400l/tonne, cold fermented in order to preserve character and finesse along with its high natural acidity and addition of Pinot Gris this will further complex the wine adding length and finesse.

Tasting Notes: Subtle lemon butter on toast with exotic spice and aged citrus preserve characters, make for an ultra complex white wine that only the swan valley has the potential of creating. Still an ultra fresh and vibrant palate, which is long and never ending, a wine for the ages.

Food pairing: Anything delicate like Fresh fish, prawns or even oven roasted chicken is a fantastic match.