



SITTELLA

2019 Swan Valley Chenin Blanc



Region: Swan Valley

Vineyard: Multiple

Vintage: 2019

Variety: 100% Chenin Blanc

pH: 3.32

TA: 7.28g/l

RS: 0.1g/l

Style: Dry style of Chenin Blanc, fresh aromatic and slightly textural.

Alcohol: 13%

Oak: 12%

Soil type: clay / loam

Winemakers: Colby Quirk / Yuri Berns

Drink: Now - 2029

Wine: Chenin Blanc is one of the longest living white varieties in the world due to its naturally high acid content. Chenin Blanc has a rich heritage in the Swan Valley dating back over 50 years and the Swan Valley is the quintessential home of Chenin Blanc in Australia.

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.

Vinification: 100% handpicked, whole bunch pressed with a long cool fermentation in both oak and tank vessels.

Tasting Notes: This is an aromatic dry style Chenin Blanc which exhibits aromas of nashi pear and honeydew melon. The pallet is subtly textured due to the use of oak and has an eloquent and refined finish, dry but not acid.

Food Pairing: Southeast Asian cuisine, Pork Chops and white fish.