



# SITTELLA

## 2018 Avant-Garde Swan Valley Tempranillo

**Region:** Swan Valley

**Vintage:** 2018

**Sub-region:** Estate block/Swan Valley

**Variety:** 100% Tempranillo (Four clones)

**pH:** 3.75

**TA:** 6.00 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 bunch (25%)

**Alcohol:** 14.0 %

**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 regionality.

The 2019 Vintage in the Swan Valley was outstanding, unlike most of the regions to the south which fared a lot worse. Great colour and aromatic lift from this vintage's mild conditions are apparent due to the whole berry and well preserved fruit from this vintage.

**Vinification:** We planted our Tempranillo in 2003 where the management of fruit and vineyard has always been meticulous. Spur pruned, shoot thinned and bunch thinned to reach the optimum ripeness early on in the growing season, while avoiding high sugars is the aim. Low yielding vines of 4 tonnes/hectare are handpicked and bunch sorted, where we berry de-stem into open-top fermenters on top of 25% whole bunches and 75% whole berries. Held for twenty-two days on skins before it is basket pressed into barrel.

**Tasting Notes:** A fresh, fragrant, lifted and complex fruit profile that has both cherry and exotic plum characters with supple and fleshy tannin profile with a fine grained structure from seasoned French oak barrels.

**Food Pairing:** Pairs well with shepherd's pie or 18 month Jamon Serrano, Chorizo, Pizza, prosciutto or just drink it!

