



# SITTELLA



## 2017 Swan Valley Verdelho “The Calling”

**Region:** Swan Valley

**Sub-region:** Lower Swan

**Variety:** 100% Verdelho

**pH:** 3.28

**TA:** 7.22g/l

**Alcohol:** 12.5%

**RS:** < 0.1g/l

**Soil type:** loam

**Single Vineyard wine:** Estate block (Home Block)

**WINE:** Verdelho has made its name and home in the Swan valley for at least a solid 80 years and has probably done so because of its roots which, trace back to Portugal's volcanic island of Madeira, where it is famous for making dry crisp table wines within a very warm climate.

The 2017 vintage was a once in a hundred year vintage with, heavy rainfall and flash floods effecting most of the region at the wrong time at the end of January and beginning of February. Although the growing and ripening conditions were perfect, Mother Nature couldn't spoil this outstanding Verdelho which has the hallmarks of great length and poise and precision on the palate.

**Vinification:** This wine was picked over four different stages through the vintage to capture an array of different elements and characters that this grape can produce. A huge scope of complexity was captured from this vintage as all the grape were hand picked and whole bunch pressed to only extract the finest juice. Some partial barrel fermentation has occurred (7%) while the best parcels were fermented ultra cool and for a long time in order enhance the fruit characters of this wine. A drink now wine but also wine that will age for a long time, a very unique vintage indeed! Drink now-2023

**Tasting Notes:** Our 2017 vintage has again culminated in a wine with a flavour spectrum of Guava, Mango, peach and fresh Citrus are all dominant with subtle hints of fresh apricots. A Tight and lean acid structure hold a solid line that should not falter, with some subtle texture and finesse on the palate.

**Food Pairing:** Pairs well with fresh fish or south-east Asian food such as authentic stir fry or even just a simplistic Singaporean chicken rice dish.