



SITTELLA

2024 Avant-Garde Dry Rose



Region: Swan Valley

Vintage: 2024

Sub-region: Lower Swan

Vineyard: Estate block/Golden Mile vineyard

Variety: Grenache

Oak: None

Style: Aromatic, fresh and dry

Alcohol: 13.0%

pH: 3.45

TA: 6.0 g/l

RS: 0.0g/l

Alcohol: 13%

Soil Type: Sandy/loam + Gravel/sand

Winemakers: Yuri Berns and Mark Wallace

Drink Now: Now-2028

WINE: Made from Swan Valley old vine Grenache, this dry, fresh but complex style moves Rose in a new direction for Sittella. This wine has been naturally settled by gravity over time and racked to bottle without filtering. The subtle haze remaining are the yeast, which add a touch of texture and depth on the palate.

Vinification: Hand-picked fruit from dry grown Grenache have been de-stemmed and soaked on skins for a short period of time before the juice is pressed of and fermented and a very low and cold fermentation. This is to enhance the fruit characteristics which are enhanced by this style of fermentation, resulting in a highly aromatic and textural style of rose.

Tasting Notes: Raspberry's, strawberry's and cherry ripe characters dominate the nose with sweet exotic spice characters. A Textured palate is enhanced by the subtle solids remaining and the non-filtering of the wine.

Food Pairing: Pairs well with Smoked Salmon and as well as delicate game such as Venison.