



SITTELLA

2024 Swan Valley 'Reserve Shiraz'



Region: Swan Districts

Vintage: 2024

Sub-region: Swan Valley

Vineyard: Sittella Estate block

Variety: 100% Shiraz

pH: 3.70

TA: 6.20g/l

Oak: French oak 100% /20% New

Alcohol: 14.5%

Soil type: Coffee Rock/Loamy sands

Style: A Unique wine of regional expression and ageing potential

Vine Age: 26 years (Average)

Cellaring: 5-10 years

Wine: The unique rich perfumed and dark floral notes that typify this vineyard along with the region's remaining old dry farmed vineyards, are the specific soil types that we chase for our reds, and always characterize the sites. The 2024 vintage was one of Western Australia's warmest vintages in terms of the growing season, which ultimately was ideal for round and lush reds which are more approachable and higher in fruit expression, culminating in a rise of volume and character.

Vinification: Hand-pruned vines, hand-picked and bunch sorted, the fruit was chilled to below 5 degrees prior to de-stemming. We de-stem the berries as whole berries and ferment them in open top fermenters, with an addition of large percentage whole bunches added to the fermenter for Carbonic Maceration characters. The wine was then fermented at an average temperature of 20 degrees in order to maximise the time on skins and longer fermentation characters (20 days). Hand plunged three times daily only and then pressed directly to barrel post primary fermentation.

Tasting Notes: Dark crimson colour with a nose of mocha and black fruits. The intense palate tastes of chocolate, satsuma plum, and seasoned French oak, giving a long... subtle finish.

Food Pairing: Red meats; beef brisket, rack of lamb or slow roasted barbecue pork!