SITTELLA

2026 Swan Valley ‘Reserve Shiraz’



Region: Swan Valley

Vintage: 2026

Vineyard: Sittella Estate block

Variety: 100% Shiraz

pH: 3.58

TA: 6.76g/l

Oak: French oak 100% (30% New/70% Seasoned)

Alcohol: 14.5%

Soil type: Clay/loam

Style: A Unique wine of regional expression and ageing potential

Vine Age: 50 years (Average)

Cellaring: 5-10 years

Wine: This unique single vineyard planted over 50 years ago and purchased by the family in 2001 and always shows great fruit intensity and consistently brandishing characters of perfume, dark cherries with dark floral notes and sweet cassis typify this wines style so well because of the use of carbonic maceration (20% whole bunch) in the ferment.

If the 2025 vintage of this wine was anything to go by, the 2026 vintage was one of the great years for grape growing and winemaking in the Swan Valley. High winter rainfall and a very mild spring, set the tone for ideal summer growing conditions.

Vinification: Hand selected fruit was picked from our estate vineyard, with 20% whole bunch clusters thrown into the ferment for our shiraz style, with long a cool fermentation to preserve the bright ethereal aromatics the carbonic maceration brings to the complexity of this vineyard. The wine then underwent barrel maturation in new (30%) and seasoned French oak (70%) for just over 10 months prior to bottling.

Tasting Notes: Perfumed with wild berry fruit, red cherries, liquorice and dried thyme.

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