SITTELLA

2026 Avant-Garde Albariño



Region: Swan Valley

Vintage: 2026

Sub-region: Swan Valley

Vineyard: Estate block (single vineyard)

Variety: Albarino

Oak: None

Style: Aromatic, white flowers, citrus, fresh and dry

pH: 3.20

TA: 7.0g/l

RS: <0.5g/l

Alcohol: 13.0%

Soil Type: Sandy/loam

Drink: Now-2035

Wine: Albarino is a white grape variety most commonly grown in North-Western Spain in Rias Biaxas, Galacia. A variety known for bright aromatics and refreshing acidity for age ability, important for making fine white wines, especially in warmer climates. This is the first DNA tested West Australian Albarino planted on our estate block in the Swan Valley in 2018.

The 2026 vintage is one of a very select handful of great winemaking years experienced in the Swan Valley, some calling it the best ever this century. The vintage was unusually late due to a very wet winter and mild spring, followed by a warm dry December to February period.

Vinification: Hand-Picked, whole-bunch pressed directly to tank, settled and racked to be fermented in stainless steel, to ensure finesse, freshness and balance. A long, cool fermentation with selected yeast strains suited to enhancing this variety's bright aromatics and lengthy mouthfeel.

Tasting notes: Expect notes of lemon, lime pith, white florals and pear,. The palate is composed, with lovely mix of citrus, and fresh racy acidity.

Food Matches: Shark Bay King George Whiting!