SITTELLA

2026 Swan Valley Verdelho



Region: Swan Valley

Vintage: 2026

Vineyard: Estate Block

Variety: Verdelho

Style: pH: 3.34

TA: 7.28g/l

RS: 0.0g/l

Alcohol: 13.5%

Soil Type:

Drink: Now-2036

Wine: A Portuguese white wine varietal known for its complex aromatics and bright layered mouthfeel, well known in Swan Valley winemaking folklore as one of the first and most important regional varieties. This vineyard was the inaugural first plantings by the Berns Family and the foundations of Sittella in 1993 on the estate vineyard, which still relish and thrive in its unique Houghton's sands soil profile, well known for growing great white wines.

The 2026 vintage for the Swan Valley was without doubt one the great years for growing Verdelho for which it thrived in. A wetter than usual winter accompanied by a very prolonged and mild spring delayed the growing season and allowed the grapes to mature at the optimum time come the warmer months from December to January.

Vinification: Hand-picked and whole bunch pressed straight to stainless steel tanks. Fermentation in stainless steel tanks at no more than fifteen degrees Celsius, for a long slow fermentation to preserve and encapsulate the varieties unique array of fruit characters.

Tasting notes: Ripe fruits of guava, passionfruit and lemon zest along with floral notes of jasmine and honeysuckle dominate this wines aromatic profile.

Food Matches: Best with grilled prawns, Thai green curry, goat's cheese, feta and olives.