



SITTELLA

2023 Avant-Garde Swan Valley Tempranillo Touriga



Region: Swan Valley

Vintage: 2023

Sub-region: Estate block/Swan Valley

Variety: 50% Tempranillo (four clones) (Spanish) 50% Touriga Nacional (Portuguese)

pH: 3.75

TA: 6.50 g/l

RS (Residual sugar): 0 g/l

Oak: 0% new 50% Seasoned (100% French) 50% Stainless steel

Style: A single vineyard Tempranillo Touriga Nacional made from fruit that was handled with great detail. Hand-picked and bunch sorted into open-top fermenters, wild fermented, four clones of Tempranillo matured in seasoned oak which has resulted in a wine of character unique to place and vineyard.

Alcohol: 14.0 %

Soil type: Clay/loam

Drink: Now - 2027

Wine: Our Avant-Garde series represents a change in style and a new direction of winemaking for our single vineyards, from which we want to express their unique mesoclimates. All our Avant-Garde wines are single vineyard wines, made with the emphasis of varietal expression while exploring and expressing rationality.

Vinification: These 2 varieties and five different clones of Tempranillo, were hand-picked and bunch sorted in the winery then fermented separately in small open top fermenters. A high percentage of whole bunch fermentation was used for carbonic maceration and gentle hand plunging on skins for 10 days post cold soak. The wines were pressed to large format seasoned oak for 9 months élevage. The wine was blended and bottled without fining or filtration using the minimum amount of sulphites to produce a bright exotic wine.

Tasting Notes: Displaying exotic aromatics of juicy plum, cacao, black cherry and violets, a medium bodied, serious wine.

Food Pairing: Grilled halloumi, Chorizo sausage, slivered almonds with red onion and a light drizzle of caramelized balsamic.