



SITTELLA

2025 Silk

Chardonnay, Chenin Blanc, Verdelho, Semillon

Vintage: 2025

Region: Swan Valley/Margaret River

Variety: Chardonnay 54.4% / Chenin Blanc 30.1% / 12.0% Verdelho / 3.5% Semillon

pH: 3.35

TA: 6.96 g/l

Alcohol: 13.0%

Oak: Stainless steel

Style: Highly aromatic, floral scented, dry, full.

Soil type: loam, ironstone, clay/loam

Winemakers: Yuri Berns & Mark Wallace



Wine: Based upon a very traditional Swan Valley white blend of character, aromatics and subtle texture, our “Silk” is a wine which resonates easy drinking and pleasure all in the same go. Verdelho provides the fruit character and eccentrics, Chardonnay the shape and length, along with chenin blanc which adds silkiness and a touch of Semillon for freshness to the blend of all four. This has been a mainstay wine style for us at Sittella since its inception in 2001.

The 2025 vintage was characterised by the regions typical warm dry summer and relatively low rainfall in winter. Consistent regional climatic conditions suite the three varieties, that always show great maturity and unrivalled and unique toast and marmalade characters that develop in 5-7 years’ time.

Vinification: All the fruit is hand-picked, reductively handled, whole bunch pressed strait to tank. Finely texture through stirring the solids in tank, some of the blend is fermented in seasoned barrels for added complexity and texture. This wine will age for a very long time due to its low phenolic content, but will drink brilliantly in the short-term as it is as the name suggests “smooth as silk”.

Tasting Notes: A very distinctive wine. A blend of Semillon, Chenin Blanc, Verdelho & Chardonnay. It has passion fruit and citrus aromas, a soft full favour with concentrated tropical fruit and refreshing finish.