

singlefile Wines

— GREAT SOUTHERN
WESTERN AUSTRALIA —

TASTING NOTES

2023 Singlefile Great Southern Semillon Sauvignon Blanc *Great Southern, Western Australia*

VINEYARD & WINEMAKING

The 2023 growing season in the Great Southern delivered ideal conditions for cool climate semillon and sauvignon blanc. There was good rainfall over winter while spring was reasonably dry and summer held slightly cooler temperatures, allowing for flavours to develop while retaining natural acidity. The fruit, from selected semillon and sauvignon blanc vineyards in the region, was picked to produce a fresh and aromatic blend that showcases the best varietal characteristics of this classic Western Australian blend.

The semillon was picked before dawn on 28 March 2023 and the sauvignon blanc was picked on 22 March 2023. Both varieties were gently de-stemmed and crushed. A light pressing followed, with the free run juice separated and fermented in stainless steel tanks. The parcels of semillon and sauvignon blanc were kept separate throughout. The fermentation was carried out at 15°C for 15 days. On 18 April 2023 the wines were racked off their lees and blending trials were carried out to produce what we considered to be the best possible semillon and sauvignon blanc blend. With the goal of producing a dry, fresh styled wine with good structure and a nice length of flavour, the final blend was 62% semillon and 38% sauvignon blanc.

THE WINE

The colour is light and glistening. The wine displays powerful herbaceous aromatics with gooseberry and asparagus, and secondary floral and passionfruit aromas. The palate shows a textural, approachable mouth feel with primary flavours of citrus and tart gooseberry with tropical fruit and subtle minerality. Fruit flavours linger on the palate and the wine has a refreshing, clean finish.

New Release

TECHNICAL SPECIFICATIONS

Alc: 12.2% pH: 3.21 TA: 6.3 g/L Cellaring: 5 years

