

# singlefile Wines

— GREAT SOUTHERN  
WESTERN AUSTRALIA —

## TASTING NOTES

2021 Singlefile Great Southern Rosé

*Great Southern, Western Australia*

### VINEYARD & WINEMAKING

This is a more serious, dry, Provence style Rosé using the Italian varietal of Sangiovese. The grapes were picked on the 2nd April 2021. They were destemmed and crushed directly into the press with approximately two hours of skin contact occurring prior to a gentle pressing. The free run juice was handled oxidatively and remained on full solids for five days before rough racking and inoculation with a champagne yeast strain. Following a slow cool fermentation, the wine was rested on its lees in stainless steel tank for three months prior to preparation for bottling.

### THE WINE

Pale salmon pink in colour, this is a contemporary Provence style of dry rosé; nuanced and delicate flavours of cranberry, orange skin and spices. It is long in flavour and mouthfeel with cherry, clove and burnt orange elements. It provides a persistent, textural and dry finish.

*92 points, Ray Jordan's Top 100 Whites, Sparklings & Rosés, The West Australian, Nov 2021*

### TECHNICAL SPECIFICATIONS

Alc: 12.3%    pH: 3.23    TA: 7.3 g/L    Cellaring: 5 years

