

singlefile Wines

— GREAT SOUTHERN
WESTERN AUSTRALIA —

TASTING NOTES

2020 Singlefile 'The Vivienne' Denmark Chardonnay *Singlefile Vineyard Denmark, Great Southern*

VINEYARD & WINEMAKING

The 2020 growing season in the Denmark sub-region of the Great Southern delivered warm, sunny weather early in the summer months, with below average rainfall. These conditions encouraged development of great fruit flavour early in the season, with the earliest harvest on record. The 2020 vintage was notable for lower yields, but exceptional fruit quality. 'The Vivienne' Chardonnay aims to capture the essence of our Singlefile chardonnay vineyard from multiple perspectives, comprising two separate passes of hand picking from different panels of the vineyard on 19th February (Be 11.7, pH 3.2) and 4th March (Be 12.6, pH 3.26).

Each parcel of fruit was hand-picked and chilled overnight, before whole bunch pressing direct to new and seasoned French barriques, for fermentation on full solids by natural yeasts. The wine was allowed to mature on lees without sulphur for approximately 5 months with some spontaneous malolactic fermentation taking place. The wine was matured for a total of 10 months in oak before being racked to a stainless tank and prepared for bottling. It was bottled on 3 March 2021 and then bottle aged for a further 30 months so that the secondary chardonnay characters present upon release.

THE WINE

Fine aromatics, reminiscent of floral, citrus and flint, build in intensity as the wine breathes in the glass, to show layers of funky wild ferment and lees-derived complexity. The palate has great depth of flavour, with clarity and poise, all the elements following a long line of mineral acidity. A tightly wound chardonnay of both power and finesse held together along a line of textural precision. A wine with great aging potential.

98 points, Equal Top in Category, Winestate Chardonnay Tasting, Dec 2022

96 points, James Halliday, 2024 Halliday Wine Companion, Aug 2023

TECHNICAL SPECIFICATIONS

Alc: 12.6% pH: 3.30 TA: 7.0 g/L Cellaring: Up to 20 years

