

singlefile Wines

— GREAT SOUTHERN
WESTERN AUSTRALIA —

TASTING NOTES

2023 Singlefile Tempranillo

Western Australia

VINEYARD & WINEMAKING

The tempranillo grape varietal originates in Spain and is the dominant variety used in wines from the Rioja and Ribera del Duero regions. It is also a major blending grape used in the production of Port (and called Tinta Roriz in Portuguese).

Although not widely cultivated in Western Australia, tempranillo thrives in cooler climate sites, leading to tightly packed bunches that retain a balanced tannin structure and acidity during ripening. The result is a medium bodied, food friendly style.

The fruit was picked in pristine conditions in mid-April 2023. The grapes were crushed into a small fermenter before undergoing an extended and gentle maceration. Sixty percent of the wine was matured in single use French oak barriques for seven months. The balance went to two-year old barriques for the same period, before the wine was blended and prepared for bottling.

THE WINE

With a deep crimson purple hue, this medium bodied tempranillo reveals a striking intensity of dark berries, accompanied by spicy nuances and hints of forest floor, seamlessly supported by subtle oak undertones. The wine is effortlessly mouth-filling marrying a velvety savouriness with well-balanced acidity and complex tannins, resulting in a chewy, dusty, and gently drying mouthfeel. A superb choice for pairing with food, this wine is poised to evolve and gain further complexity with extended time in the bottle.

92 points, Wine Showcase, March 2024

TECHNICAL SPECIFICATIONS

Alc: 13.3% pH: 3.63 TA: 5.1 g/L Cellaring: Up to 12 years

