

singlefile *Wines*

— GREAT SOUTHERN
WESTERN AUSTRALIA —

TASTING NOTES

2021 Singlefile Family Reserve Chardonnay *Singlefile Vineyard Denmark, Great Southern*

VINEYARD & WINEMAKING

The Singlefile vineyard is in the Denmark sub-region of the Great Southern. We classify our chardonnay fruit to determine the ideal picking time to produce a cool-climate chardonnay with both power and finesse. Planted in 1989, the vineyard straddles the 35-degree latitude line and is 60 metres above sea level. The vineyard slopes north north-west in fertile well drained Karri loam soils with abundant micro fauna and flora. The vineyard is a very slow ripening and tends to maintain its natural acidity while developing ripeness.

The 2021 fruit, harvested by hand on 26th March, was chilled overnight, then whole bunch pressed and fermented in 35% new and 65% one year old French oak barriques from the Francois Freres, Seguin Moreau and Ermitage cooperages. The wine spent almost seven months in oak. The wine underwent a partial malolactic fermentation to develop mouth feel and richness. Lees stirring occurred at weekly intervals during the first four months. The wine was then left to rest before preparation for bottling.

THE WINE

This wine has aromas of intense grapefruit and nectarines with a touch of citrus blossom. The palate displays a concentration of citrus and stone fruit with a touch of a creamy nutty texture due to partial malolactic fermentation. The wine is effortlessly mouth filling with a delicate balance of fruit and acidity and a long lingering finish. A wine of both power and finesse, it is well suited to rich poultry or creamy shellfish dishes with sautéed vegetables. This wine will improve further in bottle over the next five years.

96 points, Wine Showcase Magazine, December 2021

TECHNICAL SPECIFICATIONS

Alc: 13.5% pH: 3.42 TA: 6.8 g/L Cellaring: Up to 15 years

