



2013 DENMARK CHARDONNAY
SINGLEFILE VINEYARD
DENMARK, GREAT SOUTHERN



THE VINTAGE & WINEMAKING

Planted in 1989, the Singlefile vineyard in Denmark 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 2013 fruit, harvested on 21st March 2013, was chilled overnight and then fermented in 30% new and 70% one year old French oak barriques for six months before it was bottled in September 2013.

THE WINE

This wine has bright aromas of citrus and white peach with a subtle flint character. The palate displays a modern styled chardonnay of citrus and stone fruit with judicious use of oak playing a subtle role in the background. The wine is bright and mouth filling with an acidic backbone and a long lingering finish.

TECHNICAL SPECIFICATIONS

Alc: 13.8% pH: 3.36 TA: 7.7g/L rs: 0g/L

'semper superne nitens'