

# singlefile Wines

— GREAT SOUTHERN  
WESTERN AUSTRALIA —

## TASTING NOTES

### 2019 Singlefile Family Reserve Chardonnay *Great Southern, Western Australia*

#### VINEYARD & WINEMAKING

The 2019 chardonnay fruit, harvested by hand on 30th March, was chilled overnight, then whole bunch pressed and fermented in 40% new and 60% one year old French oak barriques from the Francois Freres, Seguin Moreau and Ermitage cooperages. The wine spent ten months in oak with partial (~10%) malolactic fermentation to develop mouth feel, with lees stirring occurring at weekly intervals during the first six months.

#### THE WINE

This wine has aromas of intense grapefruit and white peach with a touch of orange blossom. The palate experiences a concentration of citrus and stone fruit with a touch of creamy nutty texture due to a partial malo-lactic 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.

*96 points and value rosette, James Halliday, 2022 Halliday Wine Companion, August 2021*

#### TECHNICAL SPECIFICATIONS

Alc: 13.2%    pH: 3.33    TA: 7.4 g/L    Cellaring: 15 to 20 years

