

singlefile Wines

TASTING NOTES

2014 Singlefile Single Vineyard Denmark Pinot Noir

Robertson's Vineyard Denmark, Great Southern



VINEYARD & WINEMAKING

The pinot noir grape variety seems to be well suited to the cool climate environment of the Denmark sub-region of the Great Southern. The pinot noir fruit from Robertson's vineyard typically displays floral and perfumed characters with an underlying dense cherry and raspberry fruit profile followed by a subtle savoury finish. All viticulture and winemaking techniques followed are done so with the goal of promoting the unique characters of Robertson's vineyard. In 2014 an early spring brought about an unusually early start to ripening. Warm days and cold nights helped to retain natural acidity in the fruit.

Harvested mid-March 2014, the fruit was picked during the night, gently destemmed and then cold soaked for 6 days. A parcel was whole bunch pressed and underwent natural fermentation in new oak, the remainder went to open fermenters and then to oak. The wine spent nine months in Francois Frères and Taransaud pinot selection French oak barriques, 40% new, the remainder one and two years old.

THE WINE

A fuller styled pinot with perfumed aromas of red raspberries, cherries, subtle earthiness and spice. These characters follow through on the palate with a medium weight and textured mouth feel with soft tannins and a long finish. This wine is well suited to complement red meat dishes especially duck. Drink now or allow this to continue to develop in the bottle for up to 7 years.

~ 94 Points, James Halliday, Australian Wine Companion ~

TECHNICAL SPECIFICATIONS

Alc: 14.3%

pH: 3.47

TA: 6.4 g/L

rs: 0 g/L