

singlefile *Wines*

TASTING NOTES

2012 Singlefile 'The Vivienne' Chardonnay

Singlefile Vineyard Denmark, Great Southern



VINEYARD & WINEMAKING

The 2012 vintage was ideal due to the balmy season, combined with the ongoing management program developed on the basis of soil sampling in 2007 and 2008 which was designed to maintain a desirable soil balance with emphasis on improving microbial activity.

This Vivienne Chardonnay aims to capture the essence of our chardonnay vineyard from multiple perspectives, comprising three separate passes of hand harvesting from different panels of the vineyard on 24th February, 15th March and 26th March based on optimal ripeness of each row. Each parcel was chilled overnight before whole bunch pressing direct to new and seasoned French barriques, for fermentation on full solids by ambient yeasts, followed by 7 months ageing on lees.

The resulting wine surpassed our expectations, revealing nuances we had only guessed at, tightly wound together along a line of textural precision.

We produced 78 cases of The Vivienne in 2012. This wine will only be made in exceptional vintages.

THE WINE

Fine aromatics, reminiscent of floral, citrus and flint, build in intensity as the wine breathes in the glass, to show layers of wild ferment and lees-derived complexity. The pallet has great depth of flavour, with clarity and poise, all the elements following a long line of mineral acidity. Careful cellaring will allow development of texture and complexity for at least eight years.

~ 97 Points, James Halliday, Australian Wine Companion ~

TECHNICAL SPECIFICATIONS

Alc: 12.7%

pH: 3.2

TA: 8.2 g/L

rs: 0 g/L