

singlefile

Wines

TASTING NOTES

2010 Singlefile Blanc de Blancs

Singlefile Vineyard Denmark, Great Southern



VINEYARD & WINEMAKING

The vines at Singlefile's estate which produced the fruit for the 2010 vintage had just reached their full potential after the first two years of soil and canopy management renewal. The season was cool and wet to start and finished relatively dry which allowed the fruit to ripen steadily. Bunches were in perfect condition for hand picking. Analysis of the lower block Chardonnay began on 12th February, keeping a close eye on the Baume, total acidity and pH. Over the coming week the fruit had ripened significantly, and when picked on 28th February, analysis was 11/11 (Baume and TA).

We only produced 96 cases of this, our inaugural Blanc de Blancs. A wine club exclusive, this wine will only be made in exceptional vintages.

THE WINE

Celebrating five years on lees and with a low dosage, this wine has layers of complexity with a soft, creamy texture, and enticing citrus, nougat and toasted brioche nuances. A wine of elegance and balance, underlined by refined acidity which lingers on an impressively persistent finish.

~ New Release ~

TECHNICAL SPECIFICATIONS

Alc: 12.5%

pH: 3.03

TA: 9.9 g/L

rs: 0 g/L

Dosage: 5 g/L

Disgorge Date: 17th December 2015

Use of oak: Nil