

singlefile *Wines*

TASTING NOTES

2017 Singlefile Great Southern Semillon Sauvignon Blanc

Great Southern, Western Australia



VINEYARD & WINEMAKING

From selected sauvignon blanc and semillon vineyards in the Great Southern region of Western Australia. Picked in March 2017 to produce a fresh, dry, aromatic blend that showcases the varietal characteristics of this classic Western Australian blend.

The semillon was picked before dawn on 10th March 2017, the sauvignon blanc several days later, on the 19th March. Both varieties were gently de-stemmed and crushed immediately. Light pressing followed with the free run juice separated and fermented in tank. The parcels of semillon and sauvignon blanc were kept separate throughout. The fermentation was carried out in stainless steel tanks at 14 degrees for 16 days. At completion, the wines were racked off their lees. Thereafter blending trials were carried out to produce what we considered to be the best possible semillon and sauvignon blanc blend. Our goal is to produce a dry, fresh and aromatic styled wine with structure and length of flavour. The final blend was 50% semillon and 50% sauvignon blanc.

THE WINE

The colour is light, bright and glistening. The wine displays aromatics of gooseberries, peas and tropical fruit. The palate shows a textural mouth feel which lingers to a refreshing dry finish and a subtle flinty minerality.

TECHNICAL SPECIFICATIONS

Alc: 11.8%

pH: 3.20

TA: 6.8 g/L

rs: 3.5 g/L