

# singlefile

## *Wines*

### TASTING NOTES

## 2011 Singlefile Blanc de Blancs

*Singlefile Vineyard Denmark, Great Southern*



#### VINEYARD & WINEMAKING

The vines at Singlefile's estate which produced the fruit for the 2011 vintage had just reached their full potential after the first three 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 middle of 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 1st March, analysis was 11/11 (Baume and TA).

We only produced 97 cases of our 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.

#### TECHNICAL SPECIFICATIONS

**Alc:** 12.5%

**pH:** 3.22

**TA:** 7.3 g/L

**rs:** 0 g/L

**Dosage:** 4 g/L

**Disgorge Date:** 17th February 2017

**Use of oak:** Nil