

singlefile *Wines*

TASTING NOTES

2014 Singlefile 'The Vivienne' Chardonnay

Singlefile Vineyard Denmark, Great Southern



VINEYARD & WINEMAKING

The 2014 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.

'The 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, 9th March and 24th March 2014 based on optimal ripeness of each panel. 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 8 months ageing on lees before bottling on 27th February 2015.

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

Only 79 cases of 'The Vivienne' was produced in 2014. 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.

~ Not yet released. Previous vintage received 96 points, James Halliday ~

TECHNICAL SPECIFICATIONS

Alc: 12.5%

pH: 3.07

TA: 7.4 g/L

rs: 0 g/L