

singlefile *Wines*

— GREAT SOUTHERN —
WESTERN AUSTRALIA —

TASTING NOTES

2015 Singlefile 'The Vivienne' Chardonnay *Singlefile Vineyard Denmark, Great Southern*



VINEYARD & WINEMAKING

The 2015 vintage was ideal due to the even temperatures, combined with the robust management program developed on the basis of soil sampling 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 22nd February, 5th March and 18th March 2015 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 natural yeasts, followed by 8 months ageing on lees before bottling on 10th December 2015.

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

Only 87 cases of 'The Vivienne' was produced in 2015. 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 funky 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 twelve years.

TECHNICAL SPECIFICATIONS

Alc: 13.0%

pH: 3.24

TA: 7.2 g/L

rs: 0 g/L