

singlefile Wines

— GREAT SOUTHERN
WESTERN AUSTRALIA —

TASTING NOTES

2021 Singlefile Great Southern Semillon Sauvignon Blanc

Great Southern, Western Australia

VINEYARD & WINEMAKING

2021 delivered strong growing conditions in the Great Southern, with winter and spring being reasonably dry and summer holding slightly cooler temperatures which allowed for flavours to develop while retaining natural acidity. From selected Sauvignon Blanc and Semillon vineyards in the Great Southern region of Western Australia. Picked to produce a fresh, dry, aromatic blend that showcases the varietal characteristics of this classic Western Australian blend.

Both the Semillon and Sauvignon Blanc were picked before dawn on 12th March 2021. The varieties were gently de-stemmed and crushed immediately. Light pressing followed with the free run juice separated and fermentation taking place in stainless steel tank. The parcels of Semillon and Sauvignon Blanc were kept separate throughout. The fermentation was carried out at 15 degrees for 20 days. At completion, the wines were racked off their lees. 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 being 62% Semillon and 38% Sauvignon Blanc.

THE WINE

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

96 points, Winestate Magazine, New Release Wine Awards, Sept/Oct 2021

TECHNICAL SPECIFICATIONS

Alc: 11.7% pH: 3.29 TA: 7.1 g/L Cellaring: 3 years

