

singlefile Wines

— GREAT SOUTHERN
WESTERN AUSTRALIA —

TASTING NOTES

2022 Singlefile Great Southern Semillon Sauvignon Blanc *Great Southern, Western Australia*

VINEYARD & WINEMAKING

The 2022 growing season delivered ideal conditions for growing cool climate semillon and sauvignon blanc in the Great Southern region. There was good rainfall over winter. Spring was reasonably dry and summer held slightly cooler temperatures which allowed for flavours to develop while retaining natural acidity. The fruit, from selected sauvignon blanc and semillon vineyards in the Great Southern region, was picked to produce a fresh and aromatic blend that showcases the best varietal characteristics of this classic Western Australian blend.

Both the semillon and the sauvignon blanc were picked before dawn on 22nd March 2022. Both of the varieties were gently de-stemmed and crushed. A light pressing followed with the free run juice separated and fermented in stainless steel tanks. The parcels of semillon and sauvignon blanc were kept separate throughout. The fermentation was carried out at 15°C for 15 days. On 16th April the wines were racked off their lees and blending trials were carried out to produce what we considered to be the best possible semillon and sauvignon blanc blend. With the goal of producing a dry, fresh styled wine with good structure and a nice length of flavour, the final blend was 51% semillon and 49% sauvignon blanc.

THE WINE

The colour is light, bright and glistening. The wine displays powerful aromatics of gooseberries and tropical fruits with some subtle minerality. The palate shows a nice approachable mouth feel with a gooseberry and citrus flavour profile. The flavours linger and the wine has a refreshing, dry, long finish.

New Release

TECHNICAL SPECIFICATIONS

Alc: 12.1% pH: 3.22 TA: 6.8 g/L Cellaring: 5 years

