

singlefile Wines

— GREAT SOUTHERN
WESTERN AUSTRALIA —

TASTING NOTES

2024 Singlefile Great Southern Semillon Sauvignon Blanc *Great Southern, Western Australia*

VINEYARD & WINEMAKING

The 2024 vintage in the Great Southern was characterised by warmer weather during the growing season, and a dry harvest with fruit picked about three weeks earlier than usual. The warmer weather encouraged full ripe fruit flavour, with sauvignon blanc enjoying the earlier ripening season. The fruit was picked at the optimal time to produce a fresh and aromatic wine that showcases the best varietal characteristics in this classically Western Australian blend.

The semillon was picked before dawn on 21 February 2024 and the sauvignon blanc was picked on 23 February 2024. Both 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 13 days. On 10 March 2024 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 55% semillon and 45% sauvignon blanc.

THE WINE

The colour is pale and glistening. The wine displays powerful aromatics with gooseberry and green peas, and secondary floral and herbaceous aromas. The palate shows a textural mouthfeel with pleasant roundness and flavours of passionfruit, zesty citrus and snow pea with subtle minerality. Fruit flavours linger on the palate and the wine has a refreshing, zippy finish.

93+ points, Barry Weinman, Fine Wine Club, October 2024

TECHNICAL SPECIFICATIONS

Alc: 13.1% pH: 3.27 TA: 6.0 g/L Cellaring: 5 years

